



## CATEGORY

Bakery



## FINISHED PRODUCT

Bread Rolls, Speciality Bun

# PREMIUM LIGHT RYE SANDWICH BREAD

## OVERVIEW

A recipe for Light Rye Bread, using Bakels Fermdor R Classic and Bakels ingredients.

## INGREDIENTS

### Group 1

Ingredient	KG
Bakers Flour	4.500
Water (Variable)	3.150
Rye Flour	0.500
Voltem	0.100
Bakels Fermdor R Classic	0.150
Iodised Salt	0.080
Bakels Instant Active Dried Yeast	0.075
Quantum Plus Improver	0.050
Bacom A100	0.025
<b>Total Weight:</b>	<b>8.630</b>

## METHOD

1. Place all ingredients into mixing bowl.
2. Mix Dough to full development.

3. Allow dough to rest for 5-10 minutes.
4. Scale dough to desired weight and round up.
5. Allow dough pieces to rest for 5-10 minutes.
6. Mould dough pieces into shape and place into tin.
7. Proof to optimum and bake at 220°C until baked. (Baking time and temperature will vary depending upon the oven used and the size and shape of the loaf.)

Notes: Fermdor RE used at 3% although it can be used at up to 6% with formulation modifications.  
Fermdor RE may be replaced with Fermdor GERM or Fermdor WM for a different flavour and aroma.