



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# AUTHENTIC 100% RYE MIX

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Authentic 100% Rye Mix	12.500
Yeast	0.375
Water	7.500
<b>Total Weight:</b>	<b>20.375</b>

## METHOD

Place all ingredients into a spiral mixer and mix for 2 minutes on slow speed and 6 minutes on high speed. Scale dough as desired. Mould and rest for 45 minutes. Final proof,  $\pm 60$  minutes covered, outside the proofer. Bake at  $\pm 270^{\circ}\text{C}$  with 10 seconds steam. After steaming turn down temperature to  $200^{\circ}\text{C}$  and bake  $\pm 75$  minutes.