



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery

## BAVARIAN RYE

### INGREDIENTS

#### Group Ingredients

Ingredient	KG
Bavarian Rye Bread Mix	10.000
Yeast	0.310
Water	6.000
<b>Total Weight:</b>	<b>16.310</b>

### METHOD

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required into baskets. Cover and prove at room temperature for 30 minutes. Tip out onto baking trays and cut as desired. Final proof ±15 minutes. Bake at ±230°C with steam at start of baking.