



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# RUSTIC RYE MIX

## INGREDIENTS

### Group Ingredients

| Ingredient                 | KG           |
|----------------------------|--------------|
| Rustic Rye Concentrate 50% | 2.000        |
| White Bread Flour          | 2.000        |
| Yeast                      | 0.074        |
| Water                      | 2.700        |
| <b>Total Weight:</b>       | <b>6.774</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 into 250g/450g/900g then mould and rest for 10 minutes and then mould into desired shapes. Final proof  $\pm 35$  minutes covered, outside the proofer. Bake at  $\pm 230^{\circ}\text{C}$  for  $\pm 30$  minutes. For the last 5 minutes open dampers.