



Rye Bread



Basic Recipe:

10,000 kg **Organic Rye Mix 100 %**
0,250 kg Organic yeast
7,100 kg Water

Knead under in the end of mixing time.

1,750 kg Organic walnuts

Kneading time: 5+2 minutes.

Dough temperature: 26–27° C.

Resting time: 20 minutes.

Scaling weight: 0,870 kg.

Fermentation time: approx. 50 minutes.

Working Method:

Scale the dough into pieces and mould round. After another resting time of 10 minutes mould into desired shape.

Either dip the bottom in flour and place into bread baskets or brush the surface with water and decorate with seeds.

Before baking either turn the bread out of the basket onto a setter, or onto trays, or cut the surface of the bread as desired.

Baking temperature: 270° C falling to 210° C with steam after 3 minutes open damper.

Baking time: approx. 55 minutes.

Sales Info:

- The rustic appearance and taste of rye bread is based on the rye- and sourdough content.
- This special type of bread is well known for its aromatic and mild-sour taste.