



Bread & Rolls - Grain - Deposited Breads

Recipe No:

R131 - R131a

KIBBLED RYE DEPOSITED BREAD

USING COUNTRY OVEN KIBBLED RYE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	COUNTRY OVEN KIBBLED RYE MIX	2.000	100%
	Water (30°C)	1.800	90%
2	Flour	2.000	100%
	BAKELS INSTANT ACTIVE YEAST	0.040	2%
	Water (variable)	1.000	50%

Total Weight	6.840
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- Method:**
1. Deposited Dough.
 2. Soak Group 1 for 3 hours.
 3. Add Group 2 and develop thoroughly.
 4. Dough temperature 30°C.
 5. Dough slack consistency.
 6. Scale dough directly into tins approximately half full.
 7. Proof until tins three quarters full.
 8. Lid and bake at 220°C for 45-50 minutes.

Notes:

If using Compressed Yeast, use 125 g in above recipe

Using bakers percentages - Percentages on white flour weight