



Bread & Rolls - Wholemeal & Wheatmeal - Ryemeal Breads and Rolls

**Recipe No:**  
**R120 - R120i**

**RYE BREAD & ROLLS**

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	3.500	100%
	FINO RYE BASE	1.500	43%
	FINO BREAD AND ROLL CONCENTRATE	0.500	14.3%
	Optional: MASTERFAT	0.150	4.3%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.9%
	Water (variable)	3.100	89%
<b>Total Weight</b>		<b>8.815</b>	

**Method:** 1. No time dough.  
2. Place all ingredients in machine bowl and develop thoroughly.  
3. Dough temperature 30-31°C.  
4. Allow dough to recover 5 minutes.  
5. Scale and mould as desired.  
6. Proof then bake at 230°C.

**Notes:** If using Compressed Yeast, use 200g in above recipe.  
Using bakers percentages - Percentages on white flour weight  
For a lighter or heavier Rye bread, the proportions of FINO RYE BASE and flour can be altered to suit.

**Yield:** 12.5 loaves scaled at 700g, 9 dozen rolls scaled at 80 g