



Bread & Rolls - Grain - Grain Tin Breads & Grain Rolls

**Recipe No:**  
**R133 - R133a**

## **PUMPERNICKEL BREAD**

USING PUMPERNICKEL BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	BAKELS PUMPERNICKEL BREAD CONCENTRATE	5.000	100%
	BAKELS INSTANT ACTIVE YEAST	0.140	2.8%
	Water (variable)	5.000	100%

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**Total Weight**

**15.140**

- 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 10 minutes.
  5. Scale and rest for another 10 minutes.
  6. Mould as desired.
  7. Prove then bake at 230°C.

**Notes:** If using Compressed Yeast, use 400g in above recipe.  
Using bakers percentages - Percentages on white flour weight

**Yield:** 17.5 Loaves scaled at 850 g.