



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

Recipe No:
R125 - R125d

SOUTHERN AMERICAN RYE BREAD

USING BAKELS NATIVE AMERICAN RYE BREAD BASE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	3.300	100%
	BAKELS NATIVE AMERICAN RYE BREAD BASE	1.700	51.1%
	Wholemeal Flour	1.600	49.9%
	Brown Sugar	0.300	9%
	Bakels Instant Active Yeast	0.120	3.6%
	Water	3.400	103%

Total Weight	10.420
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- Method:**
1. No time dough.
 2. Place all ingredients into mixing bowl and develop thoroughly.
 3. Final dough temperature 31°C.
 4. Allow to recover 5-10 minutes.
 5. Divide and mould as desired.
 6. Allow a further 5 minutes bench time before final moulding.
 7. Final proof time approximately 50 minutes.
 8. Bake at 190°C for approximately 30 minutes.

Notes: Using bakers percentages - Percentages on white flour weight
If using Compressed Yeast, use 300g in above recipe.