



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

**Recipe No:**  
**R125 - R125a**

**BAKELS NATURAL NATIVE 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	1.650	50%
	Wholemeal Flour	1.650	50%
	Brown Sugar	0.650	19.7%
	Bakels Instant Active Yeast	0.130	3.9%
	Water (variable)	3.400	103%
<b>Total Weight</b>		<b>10.780</b>	

- 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

When using Fino Meal Base substitute Wholemeal flour with 0.5 kg of Fino Meal Base and increase the White Flour to 4.55 kg.

If using Compressed Yeast, use 400g in above recipe.

**Yield:** 21.5 Cobs scaled at 500 g.