

# RYE BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Bread Flour	1.600
Chilled Water	1.050
Fino Rye Base	0.400
Brown Sugar	0.080
Butta Butteroils Substitute	0.080
Lecitem Pumpable-S	0.040
Salt	0.022
Yeast	0.020
<b>Total Weight: 3.292</b>	

## METHOD

1. No time dough, place all ingredients in the machine bowl and develop thoroughly.
2. Dough temperature 29-31°C, allow dough to recover 5 minutes.
3. Scale and mould as desired.
4. Proof and bake at 210°C .



## CATEGORY

Other Products