



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# BAVARIAN RYE

## INGREDIENTS

### Group Ingredients

Ingredient

Bavarian Rye Bread Mix

Yeast

Water

KG

10.000

0.310

6.000

**Total Weight: 16.310**

## METHOD

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required into baskets. Cover and prove at room temperature for 30 minutes. Tip out onto baking trays and cut as desired. Final proof ±15 minutes. Bake at ±230°C with steam at start of baking.