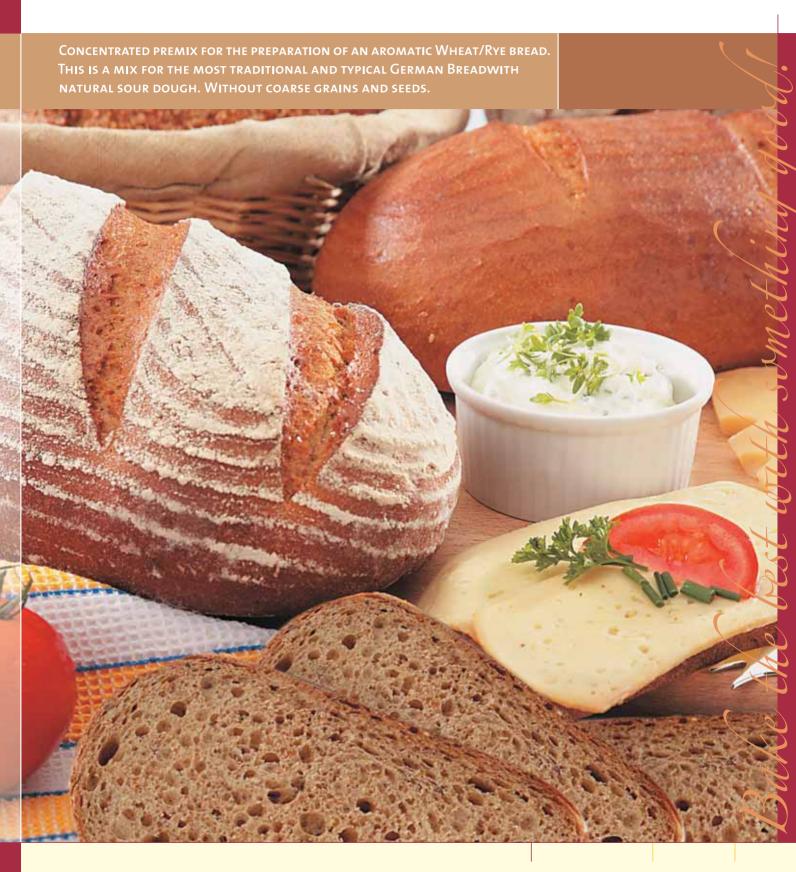
## **KOMPLET Crusty Rye 50**





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CONCENTRATED PREMIX FOR THE PREPARATION OF AN AROMATIC WHEAT/RYE BREAD. THIS IS A MIX FOR THE MOST TRADITIONAL AND TYPICAL GERMAN BREAD WITH NATURAL SOUR DOUGH. WITHOUT COARSE GRAINS AND SEEDS.

## **Rye Bread**

KOMPLET Crusty Rye 50	5,000 kg
Wheat Flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,500 kg
Total weight	16,800 kg

Yield: 28 loaves

Method:

5 minutes slow + 5 minutes fast Mixing time:

Dough temperature: Dough resting time: 30 minutes **Scaling weight:** 600 g

After resting scale dough pieces, shape breads round and put with dough seam downwards into floured round bread baskets. After fermentation turn out of baskets, allow to rest for 2 minutes and bake with steam.

**Proving time:** 35 minutes at 35 °C

and 80 % rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** 40 minutes

## **Rye Baguette**

KOMPLET Crusty Rye 50	2,500 kg
Wheat flour	7,500  kg
Fresh yeast (dried yeast 0,100 kg)	$0,300~\mathrm{kg}$
Salt	0,100  kg
Water	approx. 6,300 kg
Total weight	approx. 16,700 kg

Yield: 47 pieces

Method:

3 minutes slow + 6 minutes fast Mixing time:

26°C Dough temperature: Dough resting time: 30 minutes Scaling weight: 350 g

After another 10 minutes rest shape long to approx. 60 cm length. Place onto trays and prove.

approx. 35 minutes at 35 °C **Proving time:** 

and 80 % rel. humidity

After proving dust the Rye Baguette with flour and

cut 4 - 5 times. Bake with steam.

**Baking temperature:** 220 °C

**Baking time:** approx. 25 minutes





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