



VALTELLINESE RYE BREAD

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

GRANSEGALE
WATER
FIORDIMADRE
YEAST

g 10.000
g 7.600
g 200
g 300

PREPARATION

Knead all the ingredients for about 10 minutes (spiral kneading machine), until the dough is smooth and well-combined.

Anyway, keep on kneading until the dough is well elastic.

Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let the dough rest for 30 minutes at 22-24°C.

Divide the dough into 150g portions and roll them up into a ring shape.

Move onto well floured boards and let rise in the proofer room at 22-24°C, with relative humidity of the 70-80%, for about 50-60 minutes.

FINAL COMPOSITION

Before baking, turn the ring-shaped loaves upside down and make two parallel cuts onto the floured surface.

Bake at 220-230°C for about 20-25 minutes.

It is advisable to open the valve towards the end of the baking so as to allow bread to dry out well.