



RYE BREAD

SAVOURY LEAVENED PRODUCT

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

GRANSEGALE	g 10.000
WATER	g 6.000-6.500
FRESH YEAST	g 400

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 20 minutes at 22-24°C.

Divide the dough into 250g portions.

Roll the portions of dough up tight into a long loaf shape and let them rise onto a pan with the closure side down.

Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 50-60 minutes.

FINAL COMPOSITION

Bake at 220°C for 40-50 minutes.

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

AMBASSADOR'S TIPS

Rye bread is often let rise into typical baskets; in that case, you have to well flour the basket and to place the loaf with the closure side up. When ready for baking, the loaf shall be overturn from the basket to the pan.