



Country bread with Natur Activ

- Kneading time (spiral kneading machine): 10-12 minutes- Resting: 1 hour at room temperature (20-22° C)- Place the dough into a tub in the refrigerator (5° C) for 12-14 hours- Remove from t

INGREDIENTS

RYE FLOUR	g 300
WHITE BREAD FLOUR	g 2000
WATER	g 1600-1700
YORK EVOLUTION	g 20
SALT	g 45
NATUR ACTIV	g 130

PREPARATION

Warning: the dosage of water varies according to the flour absorption.