

Rye bread with cranberries or plums

INGREDIENTS

3,3 kg GRANIX RYE

0,2 kg YEAST

2 kg CRANBERRIES OR PLUMS

6,7 kg RYE FLOUR TYPE 720

ok. 8 kg WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 10+2

Cake temperature: 28 - 32°C

Weight of the cake: according to the plant

Aging of the cake: 10 min

Final fermentation: 45 - 55 min

Baking temperature: 240 - 210°C with steaming oven



Baking time: according to weight

3

Put the pieces of cake into the molds using water, smooth the top with a wet hand and sprinkle with rye flour or decorative mixture.

2

Combine all ingredients in a pulp (at the end of the pulp, you can add dried plums, cranberries).

4

After planting, the baking chamber should be steamed. Then, after about 3 - 4 min, remove the steam from the chamber. Bread can be sliced after complete cooling.

Bon appétit!

Smaczne



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