

Rye bread with grains

INGREDIENTS

3,3 kg GRANIX POLISH RYE

6,7 kg RYE FLOUR TYPE 720

ok. 2,8 kg WATER

5 kg WATER FOR SOAKING

0,2 kg YEAST



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

Then add the remaining ingredients and mix the dough.

2

Before preparing the dough, soak the mixture in the given amount of water for 30 - 40 minutes (water temperature about 45 - 50°C).

4

Place the pieces of cake in the molds using water, smooth the top with a wet hand and sprinkle with rye flour. After placing in the oven, steam the baking chamber and after about 3 - 4 minutes remove the steam from the chamber.

Bon appétit!

Smacznego



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