

Rye mold bread without yeast

INGREDIENTS

3 kg	GRANIX POLISH RYE	2,5 kg	WATER FOR SOAKING
4,8 kg	RYE FLOUR TYPE 720	3,6 kg	NATURAL ACID
ok. 4 kg	WATER		



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 9+2

Cake temperature: 30 – 31°C

Weight of the cake: according to the plant

Aging of the cake: 20 min

Final fermentation: 1. 5 – 2. 0 hrs.

Baking temperature: 230°C with steaming
oven



Baking time: according to weight

2

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

3

Then add the remaining ingredients and mix the dough. During preparation, the water temperature and the time of final fermentation should be observed.

4

Put the pieces of cake into 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

