

Sultan's rye bread

INGREDIENTS

3 kg	GRANIX POLISH RYE	2,5 kg	WATER FOR SOAKING
6 kg	RYE FLOUR TYPE 720	1,6 kg	NATURAL ACID
0,2 kg	RAISINS	0,4 kg	HONEY
0,35 kg	YEAST	+/- 4,5 kg	WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 8+2

Cake temperature: 30 – 31°C

Weight of the cake: according to the plant

Aging of the cake: 20 – 30 min

Final fermentation: 50 – 60 min

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 the preparation of the dough, the water temperature and the time of the final fermentation must 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 min remove the steam from the chamber

Bon appétit!

Smacznego

