



VALTELLINESE RYE BREAD

🏠 Intermediate level

SAVOURY LEAVENED PRODUCTS

DOUGH

GRANSEGALE

water

FIORDIMADRE

yeast

10.000g

7.600g

200g

300g

Knead all the ingredients for about 10 minutes (spiral kneading machine), until the dough is smooth and well-combined.

Anyway, keep on kneading until the dough is well elastic.

Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let the dough rest for 30 minutes at 22-24°C.

Divide the dough into 150g portions and roll them up into a ring shape.

Move onto well floured boards and let rise in the proofer room at 22-24°C, with relative humidity of the 70-80%, for about 50-60 minutes.

FINAL COMPOSITION

Before baking, turn the ring-shaped loaves upside down and make two parallel cuts onto the floured surface.

Bake at 220-230°C for about 20-25 minutes.

It is advisable to open the valve towards the end of the baking so as to allow bread to dry out well.