



# VALTELLINESE RYE BREAD

🏠 Intermediate level

SAVOURY LEAVENED PRODUCTS

## DOUGH

### INGREDIENTS

GRANSEGALE

water

FIORDIMADRE

yeast

### PREPARATION

- 10.000g Knead all the ingredients for about 10 minutes (spiral kneading machine),
  - 7.600g until the dough is smooth and well-combined.
  - 200g Anyway, keep on kneading until the dough is well elastic.
  - 300g 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.