



# RYE BREAD

🏠 Basic level

SAVOURY LEAVENED PRODUCT

## DOUGH

### GRANSEGALE

water  
fresh yeast

10.000g  
6.000-6.500g  
400g

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 20 minutes at 22-24°C.

Divide the dough into 250g portions.

Roll the portions of dough up tight into a long loaf shape and let them rise onto a pan with the closure side down.

Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 50-60 minutes.

## FINAL COMPOSITION

Bake at 220°C for 40-50 minutes.

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