

# RYE BREAD

☐ Basic levelSAVOURY LEAVENED PRODUCT

## **DOUGH**

#### **INGREDIENTS**

**GRANSEGALE** 

water

fresh yeast

### **PREPARATION**

10.000g Knead all the ingredients for about 10 minutes (spiral kneading machine), 6.000-6.500g until the dough is smooth and well-combined.

400g 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  $26-27^{\circ}\text{C}$ .

Let the dough rest for 20 minutes at 22-24°C.

Divide the dough into 250g portions.

Roll the portions of dough up tigh 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  $^{\circ}\text{C},$  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.