

## **COUNTRY BREAD WITH NATUR ACTIV**

- Kneading time (spiral kneading machine): 10-12 minutes- Resting: 1 hour at room temperature (20-22° C)- Place the dough into a tub in the refrigerator (5° C) for 12-14 hours- Remove from t

INGREDIENTSPREPARATIONrye flour300gWarning: the dosage of water varies according to the flour absorption.white bread flour - (230-250W)2000gwater1600-1700gYORK EVOLUTION20gsalt45gNATUR ACTIV130g