

COUNTRY BREAD WITH NATUR ACTIV

Intermediate level

- 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

rye flour	300g
white bread flour - (230-250W)	2000g
water	1600-1700g
YORK EVOLUTION	20g
salt	45g
NATUR ACTIV	130g

Warning: the dosage of water varies according to the flour absorption.

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Extraordinary made simple.