



COUNTRY BREAD WITH NATUR ACTIV

Chef 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

INGREDIENTS

rye flour
white bread flour - (230-250W)
water
YORK EVOLUTION
salt
NATUR ACTIV

PREPARATION

300g Warning: the dosage of water varies according to the flour absorption.
2000g
1600-1700g
20g
45g
130g