



# 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**

## INGREDIENTS

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

## PREPARATION

300g  
2000g  
1600-1700g  
20g  
45g  
130g

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