

Vollkorn Bread

This is the classical German bread consisting of cracked rye grain, whole rye flour and sourdough

Ingredient	%	Batch Weight
Vollkorn Mix Export	100	1,000 kg
Fresh Yeast	1	0,010 kg
Salt	2,5	0,025 kg
Water (45°C)	80	0,800 kg



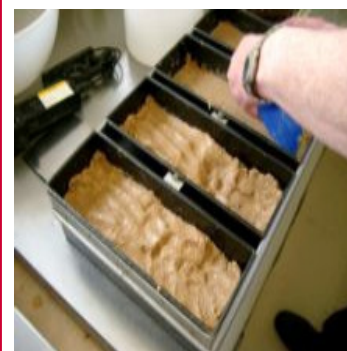
Preparations Instructions

1. Place all ingredients into a mixer and mix on slow speed for 15 minutes
2. Dough Temperature 29 – 30°C
3. Once the dough is mixed cover the dough with plastic and rest it for 45 minutes
4. After 45 min mix again for 2 minutes at slow speed
5. Scale the dough into toast bread moulds
6. Then flatten the dough with a plastic scraper
7. Brush with water and make the surface smooth
8. Keep in the proofer for 20 – 30 min
9. Remove from the proofer



Baking Instructions

10. Place into a preheated oven set at 250°C with steam
11. Bake for a total of 65 -90 minutes reducing the heat to 210°C after 10 minutes of baking. Baking time depends on the scaled weight
12. Bake with close damper



Variations & Serving Suggestions