



Bread and Yeast Compounds - Bread Premixes and Concentrates

Recipe No:
R131 - R131a

KIBBLED RYE DEPOSITED BREAD

USING COUNTRY OVEN KIBBLED RYE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	COUNTRY OVEN KIBBLED RYE MIX	2.000
	Water (30°C)	1.800
2	Flour	2.000
	BAKELS INSTANT ACTIVE YEAST	0.040
	Water (variable)	1.000
Total Weight		6.840

- Method:**
1. Deposited Dough.
 2. Soak Group 1 for 3 hours.
 3. Add Group 2 and develop thoroughly.
 4. Dough temperature 30°C.
 5. Dough slack consistency.
 6. Scale dough directly into tins approximately half full.
 7. Prove until tins three quarters full.
 8. Lid and bake at 220°C (430°F) for 45-50 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using Compressed Yeast, use 125g (5oz) in above recipe.