



Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
**R120 - R120i**

## **RYE BREAD & ROLLS**

USING FINO BREAD AND ROLL CONCENTRATE

| <u>Group</u>        | <u>Ingredient</u>               | <u>KG</u>    |
|---------------------|---------------------------------|--------------|
|                     | FINO BREAD AND ROLL CONCENTRATE | 0.500        |
|                     | FINO RYE BASE                   | 1.500        |
|                     | Flour                           | 3.500        |
|                     | BAKELS INSTANT ACTIVE YEAST     | 0.065        |
|                     | Water (variable)                | 3.100        |
| <b>Total Weight</b> |                                 | <b>8.665</b> |

**Method:** 1. No time dough.  
2. Place all ingredients in machine bowl and develop thoroughly.  
3. Dough temperature 30-31°C (86-88°F).  
4. Allow dough to recover 5 minutes.  
5. Scale and mould as desired.  
6. Prove then bake at 250°C (480°F).

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
If using Compressed Yeast, use 200g (8oz) in above recipe.  
For a lighter or heavier grain bread, the proportions of FINO MEAL BASE and flour can be altered to suit.

**Yield:** 15 loaves scaled at 570g, 108 rolls scaled at 8g