



Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
R111 - R111j

**SOFT GERMAN RYE**

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS HENRYS SOURDOUGH NATURAL	2.000
	Ryemeal Flour	1.200
	Flour	2.400
	BAKELS INSTANT ACTIVE YEAST	0.070
	Water	3.200
<b>Total Weight</b>		<b>8.870</b>

**Method:**

1. No time dough.
2. Place all ingredients into mixer and mix on slow speed for 2 minutes.
3. Then mix on high speed for approximately 8 minutes or until dough developed (fully developed dough temperature of 33°C)
4. Give the dough a bench time of 5 minutes.
5. Divide and mould.
6. Allow for a further 5 minute rest, final mould.
7. Final proof and bake at 220°C for approximately 25-30 minutes (use steam if available).

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
When using Fino Rye Base substitute Ryemeal flour with 400g of Fino Rye Base and increase the White flour to 3.2kg