



Premium Roggen-Kruste

Premium Roggen-Kruste is a sour tasting specialty ideal for both bread and rolls. A stable dough mixture producing generous results when baked, as well as the distinguished flavour characterizes this bread.



Recipe suggestion:

Rye-bread

Basic recipe

| | | |
|------------------------------|-----------------|-------|
| Rye flour | 4,000 kg | _____ |
| Wheat flour | 3,000 kg | _____ |
| Premium Roggen-Kruste | 3,000 kg | _____ |
| Yeast | 0,300 kg | _____ |
| Water | approx. 7,200 l | _____ |
| ----- | | |
| Dough weight | 17,500 kg | |

Kneading time:

Approx. 7 min. slow and 5 min. fast speed.

Temperature:

The ideal dough temperature is between 27 - 29 °C.

Dough resting:

Approx. 20 min.

Preparation:

Divide dough into pieces of 0,900 kg each. After moulding allow to rest for several minutes, then form into long shaped loaves and place on setters.

Proofing time:

Approx. 45 min. at 34 °C and 75 % humidity.

Baking process:

Take the proven loaves out of the proofing chamber and dust with rye flour. Score in as desired and place in the deck oven. Set at approx. 240 °C with a medium steam setting. After 3 min. open the damper and reduce temperature to approx. 180 °C.

Baking time:

Total baking time approx. 45 – 50 min.