

# Bread with a cottage natural sourdough



## Description:

Rye bread using traditional recipes. Naturally fissured, thick crust and sprinkle with flour give the product a noble, rustic look. The bread does not crumble and long after baking maintains freshness. It has a beautiful natural scent.

Especially recommended to those who yearn for a taste of real, homemade bread.

Bread ideal to soups and sandwiches.

## Recipe:

Wheat flour 750	55 kg
Natural acid Rye	85 kg
MIX	5 kg
Yeast	3 kg
Water	30 kg
Cake	178 kg

## Parameters:

### Mixing time:

Slow turns	2 min
Fast turns	10 min
Cake temperature	27-28°C
Cake aging	10 min
Sample weight	ok. 580 g
Cooking them	40 min
Cooking time	40 min
The furnace temperature	210° C
The final temperature furnace	210°C

## Composition:

wheat flour , wheat malt , salt, amylase,  
xylanase , ascorbic acid

## Comments:

- bake with abundant fog
- 10 minutes before end of baking to break luft
- luft break after 5 minutes