

Danish Rye Loaf



Ingredients

Danish Rye Loaf

Vitason Danish Rye 100%	100%	10000g
Fresh Yeast	1.7%	170g
Water approx.	60%	6000g

Decoration

Sesame Seeds

Working Method

Decorating	
Kneading	Mix all ingredients in 10 minutes in to a smooth dough
Dough temperature	Approx. 27°C
Bulk proof	Approx. 30 minutes
Scale	Dough pieces approx. 1400 grams
Moulding	Mould as a long loaf Decorate with sesame seeds and place the dough pieces into baking tins
Final proof	Approx. 50 minutes
Baking	Approx. 55-60 minutes at 190°C



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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