

Danish Rye Loaf



Ingredients

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Flour (high protein)	10%	1000g
Vitason Danish Rye 100%	90%	9000g
Fresh Yeast	1.5%	150g
Salt	0.2%	20g
Water approx.	60%	6000g

Working Method

Kneading	Mix all ingredients for 8 minutes and knead 1 minute
Dough temperature	Approx. 26°C
Bulk proof	Approx. 20 minutes
Scale	Approx. 1500 grams
Moulding	Mould the dough pieces as a long loaf on a with oil rubbed bench. Roll the dough pills after a while, so that a nice smooth dough skin arises. Then place the dough pieces into with rye flour prepared proofing baskets
Final proof	Approx. 40 minutes
Processing	Turn over the proofing baskets and place the dough pieces on with rice flour prepared inserters or baking sheets
Baking	Insert at 230°C and bake approx. 55 minutes at 220°C with steam



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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