



## Light Pumpernickel Bread

The unique taste off the world best know German bread, but not to heavy then the usual Pumpernickel.



INGREDIENTS	%	BATCH WEIGHT
<b>Ulmer Vollkorn</b>	<b>46</b>	<b>0.600 kg</b>
Water (45 –50°C)	46	0.600 kg

INGREDIENTS	%	BATCH WEIGHT
Wheat Flour	27	0.350 kg
<b>Roggenfix</b>	<b>27</b>	<b>0.350 kg</b>
Dry Yeast	0,4	0.015 kg
Salt	1.2	0.015 kg
Water	32	0.420 kg

### Preparation Instructions

1. Place Vollkorn with the warm ( 45 – 50° C) Water ( 1:1) in to a bowl and mix together.
2. Rest for two hour.
3. Take the soak dough and all the other ingredients and mix for 7 min slow and 4 min fast
4. Dough Temperature 28 – 29° C
5. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 – 30 minutes
6. Turn the dough out onto a floured surface and scale into the desired weight Very gentlymould the dough pieces into a round.
7. Give a rest of 5 – 10 minutes. Cover the dough to prevent skinning
8. Take each dough piece and gently mould into a oblong shape and put them into the bread tins. Dust the Top with flour.
9. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed.

### Baking instructions

1. Place into a preheated oven set at 240°C with steam
2. Bake for a total of 30 – 40 min depending on weight. Reduce the heat to 210°C after 10 minutes of baking

### Variations & Serving Suggestions

