

Rustic - Urlaub

This is a rustic German round shape loaf, full of flavour coming from the rye sour dough. Loaves baked on the oven plate in a round shape.



Ingredients	%	Batch Weight
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Wheat Flour	30	0.300 kg
Roggenfix	70	0.700 kg
Fresh yeast	1,5	0.015 kg
Salt	2	0.020 kg
Sugar	1	0.010 kg
Water	78	0.780 kg



Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 7 minutes and then 2 + minutes on fast
2. Dough temperature 30 – 31°C
3. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 30 minutes
4. Turn the dough out onto a floured surface and scale into 800 g. Very gently loosely mould the dough pieces round on a table and roll the bread in to rye flour.
5. Proof for 40 – 50 minutes. The dough pieces should be proofed dry.
6. Remove from the proofer.

Baking Instructions

1. Place into a preheated oven set at 240°C with steam
2. Bake for a total of 60 minutes reducing the heat to 200°C
3. Bake with open vent

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