



Premium Country-Roggen-Kruste

Premium Country-Roggen-Kruste is a sour tasting specialty ideal for the production of rustic style rye-rolls. Stable dough mixtures producing generous results when baked, as well as the distinguished flavour characterize these Rye-sour-dough rolls. A smooth preparation through the direct, retarded or interrupted fermentation process is assured.



Recipe suggestion:

Rye-sour-dough rolls

Basic recipe

Wheat flour	4,000 kg	_____
Rye flour	4,000 kg	_____
Premium Country-Roggen-Kruste	2,000 kg	_____
Yeast	0,350 kg	_____
Water	approx. 6,800 l	_____

Dough weight	16,450 kg	

Kneading time:

Approx. 5 min. slow and 6 min. fast speed.

Temperature:

The ideal dough temperature is between 25 - 26 °C.

Dough resting:

Approx. 10 min.

Preparation:

Divide dough into 2.100 kg portions and round mould them. Allow to rest for 10 - 15 min. Sub-divide with a 30 piece dough dividing machine. Dust the surface with rye flour and place on baking trays.

Proofing time:

Approx. 40 min. at 34 °C and 75 % humidity.

Baking process:

When ¾ of proofing time has elapsed, score as desired and place the prepared trays in the oven. Set at approx. 240 °C with a medium steam setting. After 3 min. reduce the temperature to approx. 180 °C. Approx. 5 min. before full baking time, open the damper and allow to bake to crispy brown rolls.

Baking time:

Total baking time approx. 20 – 22 min.