

Cinnamon-Currant-Bread

A soft type of rye bread with dry fruit and cinnamon spice to give it a unique flavour

Ingredients	%	Batch Weight
Wheat Flour	60	0.600 kg
Roggen Fix	40	0.400 kg
VX-2T Improver	1	0.010 kg
Fresh Yeast	2.5	0.025 kg
Margarine	10	0.100 kg
Water	65	0.650 kg
Sugar	4	0.040 kg
Salt	2	0.020 kg
Currants	6	0,060 kg



Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast Note: take care as the dough contain rye flour and over mixing will result in a sticky dough
2. Add the currants to the end of mixing and mix for 1 min add slow speed the currants under the dough
3. Dough temperature 26 – 28° C
4. Once the dough is fully developed, place the dough on a floured table and cover with plastic. Rest for 25 minutes
5. After 25 min scale into 350g – 450g dough pieces. Mould the dough pieces round
6. Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning.
7. Take each dough piece long and put it into the bread tins
8. Proof at 35 – 40° C & 80% RH for 40 – 50 minutes. The dough pieces should be approximately 90% proofed
9. Remove from the proofer. Cut 1 or 2 cuts on the top surface of the dough piece (see photo)

Baking Instructions

1. Place into a preheated oven set at 240° C with steam
2. Open the oven vent after 1.5 – 2 minutes of baking to release the steam
3. Bake for a total of 30 minutes reducing the heat to 210° C after 10 minutes of baking
4. After baking glaze the bread with oil or fat

Variations & Serving Suggestions