



## Classic Rye Bread

**Roggenfix** is a typical German bread mix consisting of rye flour, rye meal and a special rye sourdough. This gives the delicious taste of a genuine rye based sourdough with long lasting freshness and good even crumb texture. It can be used as variable dosages with wheat flour to create your own distinctive flavour and texture. Ideal for loaves and bread rolls Roggen is the German for rye



Ingredients	%	Batch Weight
Wheat Flour	60	1.200 kg
<b>Roggen Fix</b>	<b>40</b>	<b>0.800 kg</b>
<b>VX2 -T</b>	<b>1</b>	<b>0.020 kg</b>
Dried Yeast	1	0.020 kg
Water	65	1.300 kg
Salt	2	0.040 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. Dough temperature 26 – 28 °C
3. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 25 minutes
4. Turn the dough out onto a floured surface and scale into 550 g dough pieces. Very gently loosely mould the dough pieces into a round shape
5. Give a rest of 5 – 10 minutes. Cover the dough to prevent skinning
6. Take each dough piece and gently mould into a round ball and place on a baking tray (3 – 4 per tray)
7. Dust lightly with wheat flour
8. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90 % proofed
9. Remove from the proofer and if required lightly dust with wheat flour again

### Baking instructions

1. Cut 4 cuts on the top surface of the dough piece (see photo)
2. Place into a preheated oven set at 230° C with steam
3. Open the oven vent after 1.5 – 2 minutes of baking to release the steam
4. Bake for a total of 30 minutes reducing the heat to 210° C after 20 minutes of baking