

Rye bread with whole Grain (Vollkorn)

This is the a rye bread with whole grain (Vollkorn) consisting of cracked rye grain, whole rye flour and sourdough.

Correctol is use to enhance the sour flavour in the bread.



Ingredients % Batch Weight

Vollkorn Mix Export	100	1.000 kg
Water (45 –50 °C)	100	1.000 kg

Preparation Instructions

1. Mix Vollkorn Mix Export and water together and let it soak for 120 – 180 minutes

Ingredients % Batch Weight

Wheat flour	25	0.500 kg
Soak dough	50	1.000 kg
Roggenfix	25	0.500 kg
Yeast	2.5	0.050 kg
Salt	1.8	0.036 kg
Correctol	2	0.040 kg
Water (variable)	20	0.400 kg

Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 6 minutes and then 2 – 3 minutes on fast
2. Dough temperature 28 – 30°C
3. Once the dough is developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes
4. For 0.500 kg bread scale 0.600 kg dough.
5. Mould round and then long. You can roll the pieces into oat or roll into flour.
6. Place the dough pieces into a greased tins
7. Place into the proofer and proof for 50 – 60 minutes or until desired size has been reached
8. Remove from the proofer

Baking Instructions

10. Place into a preheated oven set at 250 °C with steam.
11. Bake for a total of 60 – 70 minutes reducing the heat to 200°C after 10 minutes of baking. Baking time depends on the scaled weight

Variations & Serving Suggestions