

## BREAD MIXES

# DARK RYE BREAD MIX

- Convenient and easy to use
- Consistent product quality
- Rich and dark texture

## BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)		%
Mauri Dark Rye Bread Mix	5.000kg	12.500kg	100%
Mauri Instant Dried Yeast OR	0.070kg	0.175kg	1.4%
Mauri Compressed Yeast	0.210kg	0.525kg	4.2%
Water (variable)	3.000L	7.600L	60%
Total Dough Weight	8.280kg	20.800kg	
Yield	variable	variable	

## METHOD

### MIXING TIME (SPIRAL MIXER)

2 Minutes 1st speed, 7-9 minutes 2nd speed or until optimum dough development.

### SCALING

The weight of each dough piece will vary according to the product variation.

### INTERMEDIATE PROOF

10 minutes.

### MOULDING

By hand or as per manufacturers recommended settings through machine.

### FINAL PROOF

40-60 minutes.

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**PROOFER SETTINGS**

85% relative humidity, 38°C.

**BAKING**

Bake time will vary depending on the scale/product weight (approx. 20-35 minutes).

**OVEN SETTINGS**

210°C-230°C.

**STEAM**

Recommended (except lidded tins).