

Rye roll

INGREDIENTS

5 kg RYE BREAD GRANIX

0,2 kg YEAST

5 kg RYE FLOUR TYPE 720

ok. 6,4 kg WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 24 - 26°C

Weight of the cake: according to the plant

Aging of the cake: 10 min

Pre-fermentation: 10 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 210°C with



steaming oven

Baking time: according to weight

3

Divide the dough in a breadcrumb separator into pieces of the desired weight without rounding, arrange on sheets.

5

Bake with steaming oven. At the end of baking, drain the steam to obtain a crispy crust.

2

From all the ingredients prepare the cake.

4

Before baking sprinkle with rye flour and make one incision.

Bon appétit!

Smacznego



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