



APCACHÉONLINE

▶ Basic
Bread

RYE BREAD



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DOUGH

Bread Flour	250g
Rye Flour	125g
Salt	7g
Yeast	5g
Olive Oil	50g
Sugar	15g
Water	245g
Walnuts, toasted	717g



METHOD

1. Mix water, bread flour, rye flour, salt, sugar and yeast together using a hook attachment.
2. Start mixing on first speed for 5 minutes and continue mixing on second speed for 4 minutes.
3. Slowly add in olive oil after the second speed.
4. Mix in the walnuts on slow speed.
5. Place the dough into a container and let it proof for 45 minutes at 24°C - 26°C.
6. After proofing, divide it to 350g portions and shape the dough into a batard shape.
7. Place the shaped dough into the mould and cover with cling film.
8. Proof for 45 minutes to 1 hour at 24°C - 26°C.
9. Transfer onto a baking tray and score the dough.
10. Bake at 230°C with 3 seconds steam for 15 minutes with close ventilation and 7 minutes with open ventilation.

YIELDS

2 nos 350g loaves