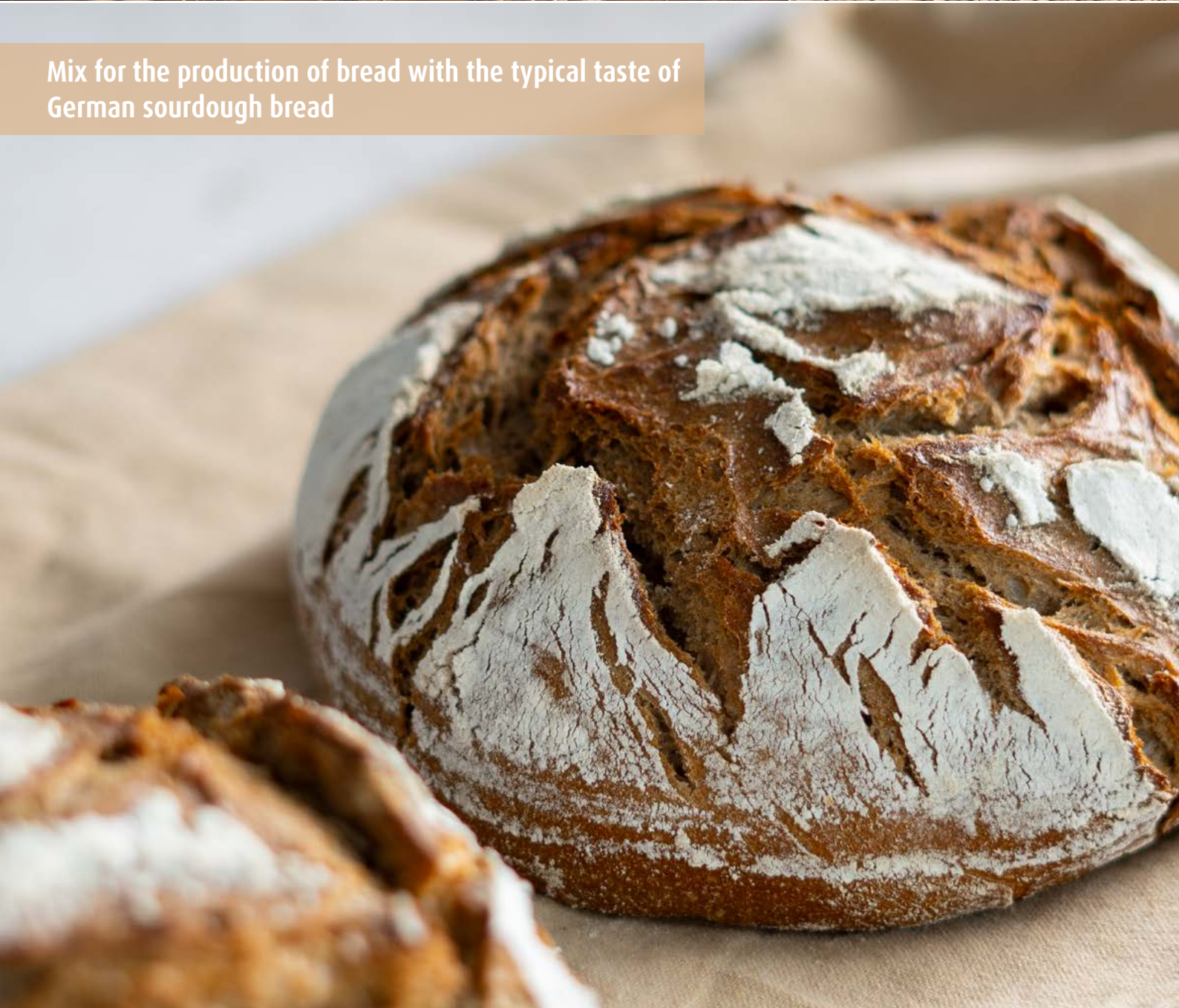




REX
BAVARIAN DARK

Mix for the production of bread with the typical taste of German sourdough bread





Recipe for bread

Wheat flour	5.000 kg
REX BAVARIAN DARK	5.000 kg
Instant yeast	0.100 kg
Water, approx.	7.000 l
Total weight	17.100 kg

Mixing time:	3 + 4 minutes
Dough temperature:	28° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.500 kg
Final proof:	30 – 40 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam Open the damper 10 minutes before the end of the baking time.
Baking time:	40 – 45 minutes

Recipe for rolls & baguettes

Wheat flour	7.000 kg
REX BAVARIAN DARK	3.000 kg
IREKS-WHEAT SOUR	0.200 kg
ROGGENA	0.150 kg
FORMAT V 2000	0.100 kg
Salt	0.080 kg
Instant yeast	0.100 kg
Water, approx.	6.200 l
Total weight	16.830 kg

Mixing time:	2 + 6 minutes
Dough temperature:	25 – 27° C
Bulk fermentation time:	rolls: none baguettes: 20 minutes
Scaling weight:	rolls: 1.800 kg/30 pieces baguettes: 0.300 kg
Intermediate proof:	rolls: 10 minutes baguettes: 20 minutes
Final proof:	rolls: 60 minutes baguettes: 80 minutes
Baking temperature:	220 – 230° C, giving steam Open the damper 3 – 5 minutes before the end of the baking time.
Baking time:	rolls: 18 – 20 minutes baguettes: 25 – 30 minutes

General remark: Many fillings go very well with this dough, for example, raisins, garlic, olives, herbs, tomatoes or onions.



Rye

... is one of the most important bread grains after wheat. Rye extends the freshkeeping of bread.

