



ROGGEN BROT 40 LIGHT

Premix for making light rye bread.

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SwissBake® Roggen Brot 40 Light is a special mix for baking a lighter version of our rye bread without caraway seeds. This multipurpose premix can also be used for making rye baguettes and rolls.



- ✓ *Authentic German rye bread formulation*
- ✓ *Natural colour and flavouring*
- ✓ *Ideal for making rye bread variants like baguettes & rolls*

BAKER RECIPE

Wheat Flour	600 gm
ROGGEN BROT 40 LIGHT	400 gm
Water	580 gm - 600 gm
Fresh Yeast / Dry Yeast	25 gm / 10 gm

INGREDIENTS

Refined Wheat Flour, Rye Flour, Dehydrated Rye Sour Dough, Vital Wheat Gluten, Malted Rye Flour, Salt, Emulsifier (E481), Palm, Vitamin C, Vegetable Sourced Enzyme Blend.

BAKING MTHOD

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on slow speed for 4 minutes and fast speed for 6 minutes. Dough temperature should be between 28°C to 30°C. Bulk fermentation for 30 mins. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 40 mins at 32°C under 75% relative humidity (Cover the top with flour). Bake at 230°C under falling temp. of 200°C for approximately 45 min for 500 gm piece of dough.

 Bake with lots of steam

