



ROGGEN BROT 50

For making authentic German rye bread.

- ✓ Includes natural Sour dough ferment
- ✓ Traditional German recipe with natural ingredients
- ✓ Can also be used to make Rye baguettes and rolls

ROGGEN BROT 50

Roggen Brot 50 is a classic premix ideal for preparing traditional aromatic German rye bread. This rustic mix has natural rye flour that yields authentic German style rye bread. This premix can also be used for making rye baguettes and bread rolls. Apart from coarsely milled rye, this premix also has dehydrated natural rye sourdough ferment, which gives it a rustic taste and flavour. Rye bread baked using SwissBake's Rye Bread Mix has a high fiber content and is unusually denser than a bread baked using normal wheat flour.



RECOMMENDED DOSAGE

50 % (For authentic rye bread)

BAKER RECIPE

Wheat Flour	500 gm
ROGGEN BROT 50	500 gm
Water	580 gm - 600 gm
Fresh Yeast / Dry Yeast	25 gm / 10 gm

INGREDIENTS

Rye Flour, Dehydrated Rye Sour Dough, Marley Rye Flour, Wheat Flour, Vital Wheat Gluten, Emulsifier (E481) Palm, Fennel Powder, Caraway Powder, Salt, Vitamin C, Vegetable sourced enzyme blend.

BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix on slow speed for 3-4 minutes and then mix on a fast speed for 6-8 minutes. Dough temperature should be between 28°C to 30°C. Bulk fermentation for 30 minutes. Scale the dough weight to 500 gm & cover the top with flour. Intermediate proof not required. Final proof for 40 minutes at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 200°C for approximately 45 minutes for 500 gm piece of dough.

 Bake with lots of steam

