



# PUMPERNICKEL BROT

*For making original German pumpernickel bread.*

**S** Additional salt required

## PUMPERNICKEL BROT

**SwissBake® Pumpernickel Brot** is a convenient no soak mix for preparing the traditional German coarse, heavy and slightly sweet rye Pumpernickel bread. This mix is specially formulated with pre-soaked rye grits and added dried rye sourdough powder with rye flour to prepare traditional German pumpernickel bread.



- ✓ *Made using Rye sourced from Germany*
- ✓ *Convenient recipe with no soaking required*
- ✓ *Long fresh keeping quality of baked bread*

### BAKER RECIPE

PUMPERNICKEL BROT	1000 gm
Salt	20 gm
Water (30°)	850 gm
Fresh Yeast / Dry Yeast	20 / 10 gm

### INGREDIENTS

Broken Rye Grits, Rye Flour, Rye Bran, Dehydrated Rye Sour Dough, Malted Rye Flour, Wheat Flour, Emulsifier (E481) Palm, Vitamin C, Vegetable Sourced Enzyme Blend.

### BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix on a slow speed for 2 minutes and then mix on a fast speed for 2 minutes. Dough temperature should be kept between 32°C- 34°C. Bulk ferment for 3 hours in the mixing bowl. Again mix on slow speed for 6 minutes and on fast speed for 2 minutes. Again bulk ferment for 40 minutes. Scale the dough weight to 600 gm in the tin/mould. Final proof for 120 minutes at 32°C under 75% relative humidity. Bake at 220°C under falling temp. of 200°C for approximately 60 minutes for 600 gm dough. Bake with lots of steam.

