

# Sauerkraut Bread

using IREKS RYE MIX

Wheat flour	6.000 kg
IREKS RYE MIX	4.000 kg
Caraway, roasted, milled	0.030 kg
Salt	0.030 kg
Yeast	0.250 kg
Water, approx.	7.200 l

Sauerkraut, drained	1.500 kg *)
Total weight	19.010 kg

\*) mix in towards the end of the mixing time

Mixing time:	6 + 5 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.750 kg
Intermediate proof:	none
Processing:	round
Final proof:	50 – 60 minutes
Baking temperature:	240° C, dropping to 220° C, giving a little steam
Baking time:	45 – 50 minutes

RECIPE SERVICE

**PASSION**  
*for*  
*Craft*



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Instructions for use:

After the bulk fermentation time, scale the dough, mould round and allow to prove. Wash with water before loading, cover with boiled cabbage leaves and cut along the veins of the leaves using a knife blade to avoid uncontrolled tearing. Bake giving steam which is again allowed to escape after 2 minutes. Finish baking with opened damper for the last 10 minutes.



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