



Country bread direct: a nice bread from the old times

INGREDIENTS	QUANTITIES
White bread flour or type 65	800 g
Dark rye flour or type 170	200 g
Aromaferm Durum wheat*	40 g
Water	670 g
Salt	18 g
Bassinage water	20 to 50 g



PROCESS	
Mixing	4 min 1 st speed and 6 min 2 nd speed
Dough Temp	25° - 26° C
Bulk fermentation	1.5 hrs at 25° C with a fold after 45 min
Division	500 g
Resting Time	15 to 30 min
Shaping	Batard or round shape
Final Proof	1 hr at 25° C
Baking	250° C, 30 to 35 min



Tips: add 200 g of seeds to make it even nicer. 20 g of each: Sesame, Brown linseed, Golden linseed, Millet, Poppy seed, plus 100 g extra water.

* Yeast is already incorporated into the product, no need for extra addition.