Black Forest Rye Bread

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Product Code:
OK902 Black Forest Rye Bread

A German bread recipe that's a hearty blend of rye meal, rye flour, white flour and sourdough. With its dark color and thick crust, it's a popular choice for sandwiches or as a deliciously different complement to other dishes. For a truly European experience, try a sandwich made with Black Forest ham and Emmental cheese. No trans fats. Sustainably made from wholesome ingredients.

INGREDIENTS LIST

Wheat Flour, Water, Light Rye Flour, Coarse Rye Meal, Yeast, Wheat Gluten, Natural Dried Sourdough (Rye Flour, Bacterial Culture), Dried Sourdough (Wheat Flour, Salt, Fumaric Acid, Sunflower Oil, Sodium Diacetate, Lactic Acid, Modified Palm Oil, Silicon Dioxide, Ascorbic Acid, L-cysteine Hydrochloride, Amylase), Caramel Color, Improver (Wheat Flour, Ascorbic Acid, Xylanase, Lipase, Soya Oil, Amylase), Canola Oil, Dehydrated Onion, Sugar, Salt, Soy Lecithin, Roasted Wheat Malt Flour, Dill Weed

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 2 Slices (56g)	% Daily Value
Calories	160	
Fat	1.5g	2%
Saturated	0g	
+Trans	0g	0%
Carbohydrate	32g	11%
Fibre	3g	10%
Sugars	1g	1%
Protein	7g	
Cholesterol	0mg	
Sodium	210mg	9%
Potassium	50mg	1%
Calcium	20mg	1%
Iron	1.75mg	10%

Handling Instructions

Note: Times and temperatures are a guideline only, specific shop conditions & equipment may vary results.

BREAKOUT & THAW

Break product out directly into bread pans lightly sprayed with oil. Keep belt mark side of loaf down. Place product on covered rack and keep in retarder or cooler overnight to thaw.

MORNING

Remove rack from retarder or cooler; leave on covered rack on floor until space or time permits in proofer and oven. Let bread rise in proofer until about ½ inch (1 ½ cm) above top of bread pan. Proof time should be about 60 minutes.

TOPPING: None

BAKE TIME

SCORING: After proofing, score each loaf with 3 diagonal slices.
Bake bread at 350˚F for 30 - 40 minutes. After bake cycle is complete, remove from oven and transfer bread from pan to cooling rack immediately. Let product completely cool before slicing and packaging.