



COUNTRY BREAD WITH NATUR ACTIV

- KNEADING TIME (SPIRAL KNEADING MACHINE): 10-12 MINUTES- RESTING: 1 HOUR AT ROOM TEMPERATURE (20-22° C)- PLACE THE DOUGH INTO A TUB IN THE REFRIGERATOR (5° C) FOR 12-14 HOURS- REMOVE FROM T

INGREDIENTS

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| RYE FLOUR | g 300 |
| WHITE BREAD FLOUR | g 2000 |
| WATER | g 1600-1700 |
| YORK EVOLUTION | g 20 |
| SALT | g 45 |
| NATUR ACTIV | g 130 |

PREPARATION

Warning: the dosage of water varies according to the flour absorption.