



## 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**

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### INGREDIENTS

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.