

HOW TO MAKE

Rustic Rye Sourdough

MADE WITH

BP Clean Label Sour Dough Bread Base

ITEM NUMBER

#40102

DESCRIPTION

Clean Label, Non-GMO; Tangy Sourdough with robust flavor of Rye with rustic crust and crumb color.

RECIPE

DOUGH

White Flour	70%
Rye Flour	30%
BP Clean Label Sour	10%
Dough Bread Base	
Fresh Yeast	5%
Water	58%
Total	173%



DIRECTIONS

- Mix on 1st speed until all ingredients are incorporated.
- Mix on 2nd speed until full gluten development.
- Ferment dough 15 minutes.
- Divide and reshape as desired.
- Bench rest 15 minutes.
- Final shape as desired.
- Final proof for 45-60 minutes.
- Score and bake at 420°F until internal temperature reaches 205°F and a crisp crust has formed.

*For a more acidic flavor retard dough overnight

