

HOW TO MAKE

Alpine Bread

MADE WITH

Tempest

ITEM NUMBER

#30082

DESCRIPTION

Blend of white, whole wheat, and rye flours lightly spiced with caraway that makes a perfect sandwich loaf - A lighter take on the classic New York deli Rye bread.

RECIPE

DOUGH

White Flour	70%
Whole Wheat Flour	20%
White Rye Flour	10%
Fresh Yeast	3%
Tempest	2%
Salt	2%
Caraway Seeds	1%
Water	63%
 Total	 171%



DIRECTIONS

1. Incorporate all ingredients on 1st speed for 5 minutes
2. Mix on 2nd speed until full gluten development 5-6 minutes. Desired dough temperature is 75°F
3. Bulk ferment dough for 15 minutes
4. Divide dough to 16 oz and pre shape. Bench rest dough for 15 minutes.
5. Final shape as a batard.
6. Proof 45-60 minutes at 90°F and 80% humidity.
7. Dust batards with flour if desired and score.
8. Bake at 420°F for 30 minutes.

