

HOW TO MAKE

# Marble Rye

MADE WITH

Zesty Rye Bread Base and  
BP 50/50 Pumpernickel

ITEM NUMBER

#40082, #40160

DESCRIPTION

NY Deli-style marble rye bread made easy with Zesty Rye and BP 50/50 Pumpernickel

RECIPE

RYE DOUGH

Patent Flour	80%
White Rye Flour	20%
Zesty Rye Bread Base	10%
Fresh Yeast	3%
Water	70%

PUMPERNICKEL DOUGH

Patent Flour	50%
BP 50/50 Pumpernickel	50%
Fresh Yeast	4%
Water	56%



DIRECTIONS RYE DOUGH

1. Incorporate all ingredients on first speed for 4 minutes
2. Mix on 2<sup>nd</sup> speed until developed
3. Desired dough temperature 75°F
4. Divide dough and pre-shape as a log
5. Bench rest 15 minutes
6. Using a rolling pin roll dough to ¼" thick and the width of the pan being used

DIRECTIONS PUMPERNICKEL DOUGH

1. Incorporate all ingredients on first speed for 4 minutes
2. Mix on 2<sup>nd</sup> speed until developed
3. Desired dough temperature 75°F
4. Divide dough and pre-shape as a log
5. Bench rest 15 minutes
6. Using a rolling pin roll dough to ¼" thick and the width of the pan being used
7. Place dough on top of sheeted rye dough
8. Roll the two pieces of dough together creating a cylinder and place in pan
9. Proof for 60 minutes
10. Bake at 400°F – 420° until internal temperature reaches 205°F

