

Honey Nutbread

Recipe

| | | | | |
|------|---|--------|-----------------------|--------|
| 9000 | g | 90,0 % | flour | } 100% |
| 1000 | g | 10,0 % | rye flour | } |
| 200 | g | 2,0 % | salt | |
| 6500 | g | 65,0 % | water | |
| 400 | g | 4,0 % | Amore Rustique RW (*) | |
| 500 | g | 5,0 % | honey | |

Filling

| | | | |
|------|---|--------|---------------|
| 3500 | g | 35,0 % | walnut pieces |
|------|---|--------|---------------|



* Amore Rustique RW contains yeast!

Method

Mix all ingredients with 60% water to a well developed dough.

Add the remaining water gradually at the end of the mixing time.

Mix in the filling directly.

Dough temperature 25°C.

Scaling weight 7000 grams.

Put the dough into plastic containers greased with olive oil.

Bulk fermentation 75 minutes.

Put the dough on a with rye flour dusted working table.

Flatten the dough slightly to a rectangle of 60 x 90 cm.

Divide the dough into 9 strokes with a width of 10 cm.

Divide each stroke into 3 equal parts, stretch the dough piece to a length of 30 cm (approx. 250 gram).

Put the dough pieces on racking units or baking trays.

Final proof 45 minutes.

Bake with steam.

Baking temperature 220-230°C.

Baking time 25-30 minutes.

Yield 81 pieces