

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