

RYE BREAD

YIELD: 100 Portions (6 Loaves) (3 Pans)				EACH PORTION: 2 Slices	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.82 5.74	Yeast, active, dry. . . Water, warm (105°F. to 110°F.)	2 oz. . . . 14 oz. . . .	6 ¹ / ₃ tbsp 1 ³ / ₄ cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
29.54 1.23 1.54 .51 18.05 41.03	Water. Sugar, granulated. . Salt. Caraway seed, whole Flour, rye, sifted. . . Flour, wheat, bread, sifted	4 lb 8 oz 3 oz. . . . 3 ³ / ₄ oz. . . 1 ¹ / ₄ oz. . . 2 lb 12 oz 6 lb 4 oz	2 ¹ / ₄ qt. . . 6 ² / ₃ tbsp 5 ² / ₃ tbsp 1/3 cup. . . 3 ¹ / ₂ qt. . . 6 ¹ / ₈ qt.	2. Place water, sugar, salt, caraway seed and flours in mixer bowl. 3. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid; add yeast solution; mix at low speed 1 minute.
1.54 <hr/> 100.00	Shortening.	3 ³ / ₄ oz. . . <hr/> 15 lb 3 ³ / ₄ oz	1/2 cup.	4. Add shortening; continue mixing at low speed 8 to 10 minutes or until dough is smooth. DO NOT OVERMIX. Dough temperature should be 74°F. to 76°F.

REVISION

(OVER)

METHOD FOR HANDLING MIXED DOUGH

5. FERMENT: Cover; set in warm place (80°F.) 1¹/₂ hours or until double in bulk.
6. PUNCH: Fold sides into center; turn dough completely over.
7. MAKE UP: Scale into 6-2 lb 8 oz pieces. Let rest 30 minutes; shape each piece into a 9 by 11-inch rectangle. Turn the 9-inch width vertically on a lightly floured working surface. Roll out in jelly roll shape seaming along the length of each 3-inch turn with heel or knuckle of hand. When making seams, dough will stretch to desired length. Mold and round off ends with palms of hands. Shape each piece into a 22 by 4-inch loaf.
8. Use 2 oz cornmeal. Place 2 loaves with seam-side down on each cornmeal dusted pan (use ²/₃ oz (2 tbsp) per pan).
9. PROOF: At 90°F. to 100°F. 50 to 60 minutes or until double in bulk.
10. Prepare ¹/₈ recipe Egg White Wash (Recipe No. D-17-1). Brush top of each loaf with egg white wash.
11. BAKE: 30 to 35 minutes or until done (see Note 1). Cool on wire rack.
12. When cool, slice 34 slices (about ⁵/₈-inch thick) per loaf.

- NOTE: 1. When done, hot bread will sound hollow when tapped.
2. In Step 11, if convection oven is used, bake at 325°F. 35 minutes or until done on high fan, open vent.