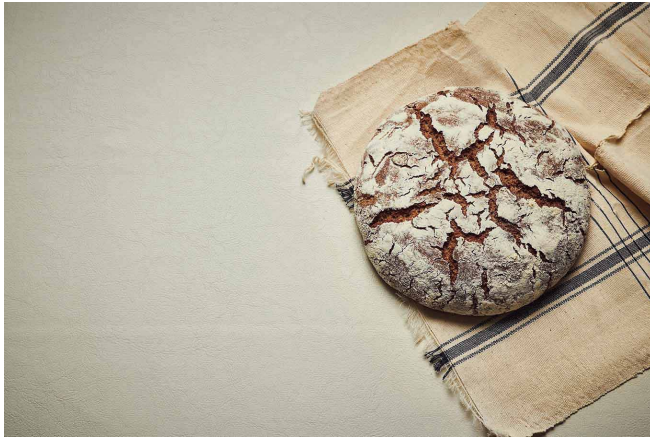




# Rye bread



Preparation	30 Mins
Resting time	13 Hrs
Cooking time	50 Mins
Piece	1
Appliance	CombiSteamer V6000 from 2021

made from a simple sourdough

## Soaked grains

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50 g rye meal  
150 ml water

## Dough

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Soaked grains  
200 g white flour  
350 g wholemeal rye flour  
1 tbsp salt  
30 g honey  
½ cube of yeast (about 20 g)  
1 sachet of sourdough extract  
(about 15 g)  
250 ml water  
100 ml buttermilk

## Shaping

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Wholemeal rye flour for  
dusting

## Soaked grains

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Put the rye meal into a bowl. Bring the water to the boil, add to the rye meal and mix well. Allow to cool down, cover and leave to rest overnight in the refrigerator.





## Dough

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Knead all the ingredients in a bowl into a soft, moist dough. Shape the dough into a ball. Return to the bowl, cover and allow to rise at room temperature for about 1 hour until double in volume.

## Shaping

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On a floured work surface, shape the dough into a ball. Allow to proof, covered, in a floured proofing basket or in a bowl lined with a dry kitchen towel at room temperature for 1 hour. Carefully turn the dough onto a lined baking tray.

## Baking

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Preheat the cooking space to 200 °C using the professional baking flour-dusted mode. Bake the rye bread in the middle shelf position for 50 minutes. Allow the rye bread to cool on a wire rack.

## Cooking steps

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**(Pre-)heat cooking space to 200 °C with Hot air**  
**Preheating finished. Put the food in.**  
**Professional baking rustic 200 °C for 50 Mins**

## Accessories

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Baking tray  
Proofing basket  
Wire shelf

