

Technological map: **Sourdough bread with fruit** (3 pcs.)

Rye flour sifting preparation:

No.	Ingredients	Unit	Amounts
1	Rye flour	kg	0,150
2	Water	l	0,600
3	Caraway seeds	kg	0,005
4	Rye malt	kg	0,050
5	Dark sugar syrup	kg	0,050

Flour, malt, seeds are mixed together.

Water is boiled to a temperature of +98 C.

Pour the heated water into the flour mixture in parts and mix everything together little by little.

When the mass has thickened, leave it until it cools down to +45 C.

Then stir in the sugar syrup.

Dough preparation:

No.	Ingredients	Unit	Amounts
1	Rye scald	kg	0,780
2	Wheat flour	kg	1.000
3	Buttermilk or kefir	l	0,350
4	Sugar	kg	0,090
5	Fresh yeast	kg	0,055
6	Apple vinegar	kg	0,025
7	Salt	kg	0,017
8	Dried apricots	kg	0,130
9	Cranberries	kg	0,090
10	Dried apples	kg	0,050
11	Raisins	kg	0,090

Weigh all raw materials. Apricots and raisins are soaked in warm water. Cut the apricots into smaller pieces.

Add yeast and sugar to kefir or buttermilk.

Add flour and salt to rye flour sifting then add the kefir yeast mixture, and apple vinegar.

Start kneading the dough and add the dried fruit in the middle of the kneading.

Knead the dough for 15-20 minutes.

The dough will be moist and sticky.

The dough is proofed for an hour and 30 minutes +30 °C ...+32 °C

The dough is divided into three pieces, rounded and placed in a bread basket sprinkled with flour.

Place the bread baskets in a warm place for 30-40 minutes.

When the bread has risen, put it on baking sheets and put it in the oven, bake it for the first 10 minutes at +220 °C, then reduce the temperature to +200° C.

