



## COUNTRY BREAD WITH NATUR ACTIV

**- KNEADING TIME (SPIRAL KNEADING MACHINE): 10-12 MINUTES- RESTING: 1 HOUR AT ROOM TEMPERATURE (20-22° C)- PLACE THE DOUGH INTO A TUB IN THE REFRIGERATOR (5° C) FOR 12-14 HOURS- REMOVE FROM T**

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### INGREDIENTS

|                   |             |
|-------------------|-------------|
| RYE FLOUR         | g 300       |
| WHITE BREAD FLOUR | g 2000      |
| WATER             | g 1600-1700 |
| YORK EVOLUTION    | g 20        |
| SALT              | g 45        |
| NATUR ACTIV       | g 130       |

### PREPARATION

Warning: the dosage of water varies according to the flour absorption.