



PUMPERNICKEL BROT

For making original German pumpernickel bread.

CODE : B12470



S Additional salt required

PUMPERNICKEL BROT

SwissBake® Pumpernickel Brot is a convenient no soak mix for preparing the traditional German coarse, heavy and slightly sweet rye Pumpernickel bread. This mix is specially formulated with pre-soaked rye grits and added dried rye sourdough powder with rye flour to prepare traditional German pumpernickel bread.



- Made using Rye sourced from Germany
- Convenient recipe with no soaking required
- Long fresh keeping quality of baked bread

BAKER RECIPE

PUMPERNICKEL BROT	1000 gm
Salt	20 gm
Water (30°)	850 gm
Fresh Yeast / Dry Yeast	20 / 10 gm

INGREDIENTS

Broken Rye Grits, Rye Flour, Rye Bran, Dehydrated Rye Sour Dough, Malted Rye Flour, Wheat Flour, Emulsifier (E481) Palm, Vitamin C, Vegetable Sourced Enzyme Blend.

BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix on a slow speed for 2 minutes and then mix on a fast speed for 2 minutes. Dough temperature should be kept between 32°C- 34°C. Bulk ferment for 3 hours in the mixing bowl. Again mix on slow speed for 6 minutes and on fast speed for 2 minutes. Again bulk ferment for 40 minutes. Scale the dough weight to 600 gm in the tin/mould. Final proof for 120 minutes at 32°C under 75% relative humidity. Bake at 220°C under falling temp. of 200°C for approximately 60 minutes for 600 gm dough. Bake with lots of steam.



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