

# Savoury rye sourdough bread



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## Ingredients:

### Sourdough propagation:

50 g sourdough, from the baker or ready-made sourdough

375 g rye flour type 1150

375 ml water, lukewarm

### Bread dough:

350 g rye flour type 1150

300 g wheat flour type 405 or type 550

2 tsp bread spice, ground

20 g dry yeast

1 tbsp honey

250 ml water, lukewarm

20 g salt

## Workflow:

1. For the sourdough propagation already the day before put the sourdough with the rye flour and the lukewarm water in a bowl and stir. Cover and leave in a warm place for 24 hours.
2. The next day, take 50 g of the sourdough mixture and keep it for a later bread. Put the remaining sourdough mixture in a mixing bowl. Knead in the rye flour, wheat flour, bread spices, yeast and honey with the water. Knead until a smooth dough is formed. Cover the dough and let it rise in a warm place for 40 minutes.
3. Knead the salt into the risen dough, form a loaf and place in the lightly floured universal pan (use baking paper). Let rise again for about 30 minutes.
4. Bake the bread as indicated.
5. Let the finished bread cool on a cooling rack.

## Setting procedure:

Level 2

**Hot air** 220°C

**Steam addition** level 3  
Baking time 15 minutes afterwards

**Hot air** 180°C

Baking time 50 - 60 minutes

Added Steam

Use Home Connect App to send recommended settings to your oven



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