


FLAVOR VARIATIONS

Vollkornbrot stands out as being a bread with a small percentage of flour relative to the rye grains added, the latter of which provide most of the bread's structure. This creates an interesting opportunity to explore different types of inclusions that can offer similar structure but bring different flavor to the

bread—think of this as a “bread pâté” with numerous possible inclusions. You'll see a range of options in the variations below for replacing the cracked rye soaker, soaked rye berries, and sunflower seeds in the *Vollkornbrot* on page 435.


1. Dried Fruit Vollkornbrot

INGREDIENTS	WEIGHT	VOLUME	
Dried apricots	265 g	1¾ cups	319.28
Dried figs	265 g	2 cups	319.28
Dried persimmons	265 g	1¾ cups	319.28
Dates	150 g	1¼ cups	180.72
Black raisins	70 g	½ cup	84.34
Fine salt	15 g	2½ tsp	18.07

- 1 Cut the dried fruit into medium dice (1.25 cm / ½ in cubes).




2. Candied Fruit Vollkornbrot

INGREDIENTS	METRIC	VOLUME	
Candied oranges	250 g	1⅓ cups	301.2
Candied lemons	250 g	1⅓ cups	301.2
Candied pomelo	250 g	1⅓ cups	301.2
Amarena cherries	165 g	¾ cup	198.8
Candied figs	100 g	¾ cup	120.48
Fine salt	15 g	2½ tsp	18.07

- 1 Cut the candied oranges, lemons, and pomelo into small dice (6 mm / ¼ in cubes).
- 2 Cut the amarena cherries in half.
- 3 Cut the candied figs into eighths.



3. Toasted Nuts Vollkornbrot

INGREDIENTS	METRIC	VOLUME	
Blanched almonds	170 g	1⅓ cups	130.77
Blanched hazelnuts	170 g	1¼ cups	130.77
Blanched pistachios	170 g	2⅓ cups	130.77
Cracked rye levain, mature*	560 g	2½ cups	430.77
Rye flour, medium*	130 g	1 cup	100
Water*	100 g	½ cup	76.92
Fine salt	15 g	2½ tsp	11.54

*We adjusted this amount because the size of the nuts made them hard to mix when we used the original amounts.

- 1 Chop all the nuts coarsely. Toast in a 175 °C / 350 °F oven until golden brown. Allow to cool before mixing into the dough.

