

Method for making bread involves preparing the raw materials, the ingredients of which include a flour mixture, water, salt, and yeast, kneading the dough, fermentation, shaping, baking, and cooling. Baking is carried out in a wood-fired oven at a temperature of up to 220 °C, with the surface of the dough moistened before being placed in the oven. Rye flour, whole-grain flour, extruded flour, premium-grade wheat flour, and first-grade wheat flour are used as the flour mixture. Vinegar, oil, sugar, and cumin are added to the ingredients. The ingredients are mixed in the following quantities, g:

rye flour	66
whole grain flour	66
extruded flour	27
premium-grade wheat flour, gluten content 24 %, whiteness 58 units	84
premium-grade wheat flour, gluten content from 26 %, whiteness from 60 units	160
first-grade wheat flour	267
water	470
salt	13
yeast	13
vinegar	11
oil	13
sugar	13
cumin	4.