

Amsterdams Easter Bread



Ingredients

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Flour	100%	10000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	9%	900g
Salt	2%	200g
Water approx.	60%	6000g
Filling		
Raisins	80%	8000g
Currants	50%	5000g
Candied Peel	18%	1800g
Cardamom	0,2%	20g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 25°C
Scale	Dough pieces approx. 900 grams and mould into a pointed model
Dough proof	Approx. 25 minutes
Moulding	Mould as a long loaf and place the dough pieces between doilies
Final proof	After approx. 20 minutes transfer the dough pieces to baking sheets Place them with enough space to allow the sides of the bread to touch each other during the baking proces Brush with egg wash
Baking	Approx 50-60 minutes at 200°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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