

Apple Bread



Ingredients

Apple Bread

Flour	50%	5000g
<i>Sonnetmix Inverno</i>	50%	5000g
Fresh Yeast	8%	800g
<i>Proson XS (extra softness)</i>	1%	100g
Mocha Extract	2%	200g
Water approx.	48%	4800g
Filling		
Apple Pieces (dried)	30%	3000g
Sugar Nibs P2	25%	2500g
Raisins	25%	2500g
Decoration		
Almonds	5%	500g

Working Method

Soaking	Soak the Apple pieces in its own weight in water For better softness in the baked product, we recommend to wash again delivered raisins and soak them briefly
Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 15 minutes
Moulding	Round up again Decorate with almonds and place the dough pieces in round baking tins of approx. 20 cm diameter
Final proof	Approx. 40-50 minutes
Baking	Approx. 40-45 minutes at 200°C



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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