

Apple Bread Mini



Ingredients

Apple Bread Mini

Flour	50%	5000g
Sonnetmix Inverno	50%	5000g
Fresh Yeast	8%	800g
Water approx.	46%	4600g
Filling:		
Appel Pieces (Dried)	35%	3500g
Raisins	30%	3000g
Sugar Nibs P4	25%	2500g
Decoration: Victorian Batter:		
Sliced Almonds	8%	800g
Sugar	8%	800g
Egg White	0.65%	65g

Working Method

Soaking	Soak the dried apple pieces in their own weight of water
Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 1800 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up Decorate with Victorian Batter and place the dough pieces into small baking rings or forms
Final proof	Approx. 45-50 minutes
Baking	Approx. 25 minutes at 170°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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