

# Apple Quark Bread



## Ingredients

### Apple Quark Bread

Flour	100%	10000g
<i>Sonnet Variatiemix Kwark</i>	<i>200%</i>	<i>20000g</i>
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	75%	7500g

### Filling

Apple pieces (fresh)	49%	6100g
Raisins	49%	6100g
Cinnamon	2%	250g

### Filling Crème Pâtissier

Crème Pâtissier	100%	6200g
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## Working Method

Kneading	Knead all ingredients into a dough. Mixing time around 5 minutes
Dough temperature	Approx. 24°C
Scale	Dough pieces of 350 gram and rounding
Dough rest	Approx. 15 minutes
Processing	Mix the filling and make Crème Pâtissier
Moulding	Roll out the dough about 3 mm thick. Apply 50 gram Crème Pâtissier on the dough piece and spread over a 100 gram filling. Light roll the dough piece and lay that in a round baking tin (diameter 20 cm). Pinch in the dough irregularly several times
Baking	Approx. 40-45 minutes at 190°C
Finishing	Finishing with melted butter and caster sugar

## 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](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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