

# Ardennes Tin Bread



## Ingredients

### Ardennes Tin Bread

Flour	50%	5000g
<b>Vitason Multigranen (multigrain) 50%</b>	<b>50%</b>	<b>5000g</b>
Fresh Yeast	2.5%	250g
Water approx.	52%	5200g

### Decoration

Sesame Seeds

Sunflower Seeds

## Working Method

Kneading	Mix all in gredients in to a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 35 minutes
Moulding	Mould as a short loaf Decorate with a mixture of sesame and sunflower seeds and place the dough pieces in baking tins
Final proof	Approx. 65 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 35 minutes at 230°C with steam



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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