

Autumn Bread



Ingredients

Autumn Bread

Flour (High-Protein)	100%	10000g
<i>Proson Vruchten Citrus (fruit citrus)</i>	15%	1500g
Fresh Yeast	8-10%	800-1000g
Salt	1,5%	150g
Water approx.	62 %	6200g

Filling

Raisins	40%	4000g
Crushed Hazelnuts	20%	2000g
Sugar Nibs P4	20%	2000g
Cinnamon	0,1%	10g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2000 gram (30 pieces)
Dough rest	Approx. 15 minutes
Dividing	Divide and round up. Place 6 dough pieces in a round pie plate (Ø 18 cm) Place the pie plates on baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 15 minutes at 250°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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