

Bacon Raisins Loaf



Ingredients

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Flour	50%	5000g
<i>Sonneveldmix Inverno</i>	50%	5000g
Fresh Yeast	8%	800g
Water approx.	50%	5000g

Filling

Raisins	80%	8000g
Currants	10%	1000g
Fried Bacon Cubes	20%	2000g

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	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a round loaf. Place the dough pieces with the closure facing downwards and place it between doilies
Final proof	After approx. 30 minutes turn the dough pieces on an with rice flour prepared inserter, or baking sheets, with the closure facing upwards
Baking	Approx. 25 minutens at 230°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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