

Barbecue Bread Méditerranée



Ingredients

Barbecue Bread Méditerranée

| | | |
|-----------------------------------|-----|-------|
| Flour | 50% | 5000g |
| Vitason Méditerranée 50% | 50% | 5000g |
| Fresh Yeast | 4% | 400g |
| Proson Krokant Malt (crusty malt) | 3% | 300g |
| Olive Oil | 2% | 200g |
| Water approx. | 50% | 5000g |

Decoration

| | | |
|-------------------|-----|-------|
| Sundried Tomatoes | 15% | 1500g |
| Grated Cheese | 15% | 1500g |

Working Method

| | |
|-------------------|--|
| Kneading | Mix all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 26°C |
| Scale | Approx. 900 grams (30 pieces) |
| Dough proof | Approx. 10 minutes |
| Moulding | Divide and round up Place 10 dough pieces facing each other on baking sheets |
| Final proof | Approx. 60 minutes |
| Decorating | Just before baking decorate each bread with 50 grams sundried tomatoes in the center and sprinkle grated cheese on top of it |
| Baking | Approx. 18 minutes at 220°C |



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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