

Barley Wheat Loaf

Ingredients

Barley Wheat Loaf

| | | |
|-----------------------|-----------|-------------|
| Flour | 70% | 7000g |
| Barley Flours | 30% | 3000g |
| Crème Sonnomel | 4% | 400g |
| Fresh Yeast | 2% | 200g |
| Salt | 1,5% | 150g |
| Water approx. | 50% | 5000g |

Working Method

| | |
|-------------------|---|
| Kneading | Mix all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 26°C |
| Scale | Dough pieces approx. 400 grams and rounding |
| Dough proof | Approx. 30 minutes |
| Moulding | Mould as a small round loaf Place the dough pieces on a with rice flour prepared inserter or baking sheets Decorate with rye flour if desired |
| Final proof | Approx. 40 minutes |
| Baking | Approx. 40 minutes at 230°C, depended on the weight |



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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