

# Barley Wheat Loaf

## Ingredients

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### Barley Wheat Loaf

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

## Working Method

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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](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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