

## Bicycle Wheel (Tour de France)



### Ingredients

#### Bicycle Wheel (Tour de France)

Flour	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Fresh Yeast	2,5%	250g
Sonplus Krokant Extra (Crispy)	2%	200g
Water approx.	57%	5700g

### Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 35 minutes
Moulding	Roll out, keep it round, on the machine at position 8
Final proof	Approx. 45 minutes
Decorating	Just before baking sprinkle with rye flour and press with the cake divider
Baking	Approx. 20-25 minutes at 230°C with steam



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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