

Black Berries Fruit Bread



Ingredients

Black Berries Fruit Bread

Flour (High- Protein)	50%	5000g
Vitason Pain des Bois 50%	50%	5000g
QS Boterstol (Dutch Stollen)	10%	1000g
Fresh Yeast	2%	200g
Water approx.	66%	6600g
Vulling		
FruitEase Black Berry\\\\\\\\\\\\\\\\'s	30%	3000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Bulk proof	Approx. 60 minutes in a container and leave it in the bakery en place it on a floured bench.
Scale	Sprinkle the workbench with rye flour, empty the container and dust the dough with rye flour Gently push out the dough piece into a rectangular slice Stab into pieces of approx. 12 x 12 cm (approx. 450 grams) Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 45 minutes
Decorating	Just before baking incise once in transverse direction
Baking	40 minutes at 220°C with steam



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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