

# Black Pete Collar Bread



## Ingredients

### Black Pete Collar Bread

Flour (Protein)	50%	5000g
<i>Sonnetmix Inverno</i>	50%	5000g
Fresh Yeast	5%	500g
Water approx.	53%	5300g
<b>Filling</b>		
Dutch Pepernoten	30%	3000g
Sugar Nibs P4	20%	2000g
<b>Decoration</b>		
Icing sugar	3%	300g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough, mix in the filling directly
Dough temperature	Approx. 27°C
Scale	Approx. 450 gram
Dough proof	Approx. 15 minutes
Moulding	Shape as a french bread (baguette) and make a circle in a small pie pan (diameter 17 cm). Place a round ring or a stone cup in the middle of the dough. Cut in the dough around 1.5 cm (almost to the bottom)
Final proof	Approx. 60 minutes
Baking	Approx. 25 minutes at 200°C. Take out the ring or the stone cup directly after baking
Decorating	With icing sugar



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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