

Bread Decoration

Ingredients

Bread Decoration

Flour	100%	10000g
Crème de Luxe	6%	600g
Sonplus Spray	6%	600g
Salt	2%	200g
Fresh Yeast	0,25%	25g
Ice Water approx.	48%	4800g

Working Method

Kneading	Mix all ingredients into an almost well developed dough
Dough temperature	As cold as possible
Dough rest	Approx. 2 hours in the refrigerator
Moulding	Shape as desired
Final proof	At least 60 minutes Brush with egg wash twice during the proofing period After it has dried up, prick the flat pieces if necessary to prevent it from blistering
Baking	Approx. 30 minutes at 220°C for small shapes



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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