

Brown Bloomer



Ingredients

Brown Bloomer

Flour	50%	5000g
Wholemeal	50%	5000g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Sonplus CL	1%	100g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 910 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Place the dough pieces on a with rice flour prepared inserter or baking sheets Decorate with rye flour, sesame seeds or Sonvlokken if desired
Final proof	Approx. 70 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 35-40 minutes at 240°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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