

Brown Bloomer (FermenSon Prestige)



Ingredients

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Flour	50%	5000g
Wholemeal	50%	5000g
Fresh Yeast	2,5%	250g
FermenSon Prestige	2%	200g
Salt	1,22%	122g
Water approx.	60%	6000g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Scale dough pieces (920 grams for big bloomers or 460 grams for small bloomers) and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as desired, round or long shape, decorate even and place the dough pieces on with rice flour prepared inserters or baking sheets
Final proof	Approx. 70 minutes
Decorating	Incise before baking as desired
Baking	Approx. 35 minutes at 235°C with steam (small bloomers approx. 25 minutes)



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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25-05-2020