

Brown Tin Bread (Belgian)



Ingredients

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Flour	50%	5000g
Wholemeal	50%	5000g
Fresh Yeast	2,5%	250g
<i>Crème Supersoft Bruin (brown bread)</i>	2%	200g
Salt	1,7%	170g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 24°C
Scale	Dough pieces approx. 910 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tins
Final proof	Approx. 80 minutes
Baking	Approx. 40-45 minutes at 230°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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