

## Brunch Bread



### Ingredients

#### Brunch Bread

Flour (High-protein)	100%	10000g
<i>Proson Luxe Naturel</i>	15%	1500g
Fresh Yeast	5%	500g
Salt	1,5%	150g
Water approx.	54%	5400g

### Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 grams (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up Place 6 dough pieces in a small (low) baking tin
Final proof	Approx. 75 minutes
Baking	Approx. 10 minutes at 250-260°C



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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