

Burgundian Bloomer



Ingredients

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Wholemeal	50%	5000g
<i>Vitason Bourgondisch Grof (Burgundian Coarse)</i>	50%	5000g
Fresh Yeast	2%	200g
Water approx.	66%	6600g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Bulk proof	Approx. 30 minutes
Scale	Approx. 600 grams and mould into pointed model (short point)
Dough proof	Approx. 45 minutes
Moulding	Place the dough pieces with closing down on the bench and don't degas. Roll with a rolling pin top right and left into a thin piece. Rub these rolled pieces lightly with oil and fold on the central dough piece. Make sure they do not touch each other. Then turn the dough piece around and lay them with the closure up between with rye flour sprinkled blankets
Final proof	Approx. 50 minutes
Decorating	Turn around the dough pieces just before baking. Place them with the closure down on with rice flour prepared inserters or baking sheets. Dust slightly with rye flour
Baking	Insert at 230°C and bake approx. 35 minutes at 220°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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