

Burgundy Brown Bloomer



Ingredients

Burgundy Brown Bloomer

Flour	50%	5000g
Wholemeal	50%	5000g
Proson Wit Bourgondy (white)	5%	500g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Proson Bruin Royal (brown)	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. 450 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a round loaf, decorate with Sonvlokken Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 70 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 35-40 minutes at 240°C with a bit 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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com

09-05-2021