

Burgundy Coarse Multigrain Loaf



Ingredients

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

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 850 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60-70 minutes
Decorating	Just before baking sprinkle with rye flour and incise as desired
Baking	Approx. 45 minutes at 220-230°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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