

Burgundy White Bread



Ingredients

Burgundy White Bread

Flour	100%	10000g
Salt	1.8%	180g
Yeast	2%	200g
<i>Proson Wit Bourgondy (white)</i>	6%	600g
Water approx.	55%	5500g

Working Method

Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 900 grams
Dough proof	Approx. 30 minutes
Moulding	As a bloomer
Final proof	Approx. 70 minutes
Baking	Approx. 30-35 minutes at 235°C, with one pulse 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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