

Cashew Mocha Loaf



Ingredients

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Flour	50%	5000g
<i>Sonnetmix Inverno</i>	50%	5000g
Fresh Yeast	8%	800g
Mocha extract	3%	300g
Water approx.	48%	4800g

Filling 1

Raisins	30%	3000g
Sugar Nibs P4	20%	2000g
Cashew Nuts	20%	2000g

Filling 2

Almond Paste (Ready to Use) approx.	2650g
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Working Method

Finishing	Brush directly after baking with melted butter. After cooling down sprinkle with icing sugar
Scale	Scale the Almond Paste (Ready to Use) into pieces of 100 gram. Mould them round and roll a long shape of it that fits into the dough pieces
Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling 1 in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 600 grams and pointed model
Dough proof	Approx. 20 minutes
Moulding	Mould as a short loaf, fold a piece Almond paste in. Place the dough pieces close to each other on the baking sheet so that they bake against each other
Final proof	Approx. 40 minutes
Baking	Approx. 45 minutes at 200°C



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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