

# Celebread Light Multigrain (Green Herbs)



## Ingredients

### Celebread Light Multigrain (Green Herbs)

Flour	50%	5000g
<i>Vitason Licht Meergranen (multigrain light) 50%</i>	50%	5000g
<i>QS Croustillant (Crispy)</i>	3%	300g
Fresh Yeast	2.5%	250g
Water approx.	50%	5000g

### Filling

Sonextra Marinade Green Herbs

### Decoration

Grated Cheese

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1100 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide, round up and make finger rolls. Place 10 finger rolls into a pie-plate
Decorating	Bring the Marinade Green Herbs dosed in between the finger rolls and decorate with grated cheese
Final proof	Approx. 70 minutes
Baking	Approx. 16 minutes at 240°C



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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