

# Celebread with Cheese Topping (Pomodori)



## Ingredients

### Celebread with Cheese Topping (Pomodori)

Flour	100%	10000g
<i>Sonextra Marinade Pomodori</i>	15%	1500g
<i>QS Croustillant (Crispy)</i>	3%	300g
Fresh Yeast	2.5%	250g
Salt	1%	100g
Water approx.	55%	5500g

### 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 place 10 pieces into a pie-plate
Final proof	Approx. 70 minutes
Decorating	Decorate as desired. Preferably with grated cheese
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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