

Chalki



Ingredients

Chalki

Flour	100%	10000g
<i>Crème Classic</i>	<i>10%</i>	<i>1000g</i>
Sugar	10%	1000g
Fresh Yeast	6%	600g
Eggs	5%	500g
Salt	1,5%	150g
Water approx.	45%	4500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 28°C
Scale	Dough pieces of approx. 200 grams and rounding
Dough rest	Approx. 10 minutes
Moulding	Roll the dough pieces into strings Mould 3 strings into a Chalki
Final proof	Approx. 50-60 minutes
Baking	Approx. 20 minutes at 220-240°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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com