

Cheese Bread



Ingredients

Cheese Bread

| | | |
|---------------------------------|------------|--------------|
| Flour | 50% | 5000g |
| <i>Vitason Méditerranée 50%</i> | <i>50%</i> | <i>5000g</i> |
| Fresh Yeast | 4% | 400g |
| Water approx. | 55% | 5500g |
| Decoration | | |
| Grated Old Cheese | 5% | 500g |

Working Method

| | |
|-------------------|---|
| Kneading | Mix all ingredients into a smooth and well developed dough It needs a longer mixing time at low speed of approx. 5 minutes |
| Dough temperature | Approx. 27°C |
| Scale | Dough pieces approx. 350 gram and rounding |
| Dough proof | Approx. 10 minutes |
| Moulding | Mould as a baguette and roll it through the grated old cheese Stab it into 8 pieces and place it in a pie plate Place the pie plates on baking sheets |
| Final proof | Approx. 60 minutes |
| Baking | Approx. 18 minutes at 230°C with 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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