

Cheese Bread



Ingredients

Cheese Bread

Flour	50%	5000g
<i>Vitason Méditerranée 50%</i>	50%	5000g
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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