

# Chia Buckwheat Barley Tin Bread



## Ingredients

### Chia Buckwheat Barley Tin Bread

Barley flour	50%	5000g
<i>Vitason Chia Buckwheat</i>	50%	5000g
Fresh Yeast	2,5%	250g
Water approx.	58%	5800g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 450 grams and round up
Dough proof	Approx. 25 minutes
Moulding	Mould like a tin bread, decorate if desired and place in baking tins
Final proof	Approx. 60 minutes
Decorating	If not decorated, just before baking sprinkle with rye flour and incise as desired
Baking	Approx. 35 minutes at 220°C with steam



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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