

Chia Buckwheat Bloomer (Long model)



Ingredients

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Flour	50%	5000g
Vitason Chia Buckwheat	50%	5000g
Yeast	2,5%	250g
Water approx.	60%	6000g
Decoration		
Chia seeds	5%	250g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 720 grams and round up
Dough proof	Approx. 25 minutes
Moulding	Mould as a long or round loaf, decorate with chia seeds and place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 230°C with steam
Decorating	Incise dough pieces just before baking as desired



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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