

# Chia Buckwheat Bloomer (Round model)



## Ingredients

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Flour (protein)[]	50%	5000g
<b>Vitason Chia Buckwheat</b>	<b>50%</b>	<b>5000g</b>
Fresh Yeast	2,5%	250g
Water approx.[]	54%	5400g

## 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 mins
Moulding	Round up again, if desired decorate for instance with sesame seeds and place on with rice flour prepared inserter or baking sheets
Final proof	After approx. 50 minutes turn the dough pieces on the inserter device so that the closure comes above. Leave it for approx. 5 minutes
Decorating	Just before baking sprinkle with rye flour
Baking	Insert at approx. 230°C with steam and bake at 210°C for approx. 35 minutes



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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