

Chia Buckwheat Spelt Tin Bread



Ingredients

Chia Buckwheat Spelt Tin Bread

Spelt flour	50%	5000g
Vitason Chia Buckwheat	50%	5000g
Fresh Yeast	2,5%	250g
Water approx.	50%	5000g

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	Mould as a tin bread, decorate if desired and place in baking trays
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
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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com

28-11-2020