

Choirs Malt Loaf



Ingredients

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Wholemeal	75%	7500g
<i>Vitason Korenmout (wheat malt) 25%</i>	25%	2500g
Fresh Yeast	2,5%	250g
Water approx.	62%	6200g

Working Method

Kneading	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 950 gram and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a round loaf. Decorate with Sonvlokken or Songraanmix and place the dough pieces on a with rice flour prepared inserter or baking sheets. It is also possible to mould and bake it as a tin bread
Final proof	Approx. 70 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 40 minutes at 240°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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