

Choirs Olive Loaf



Ingredients

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Wholemeal	75%	7500g
Vitason Korenmout (wheat malt) 25%	25%	2500g
Fresh Yeast	3%	300g
Olive Oil	2%	200g
Water approx.	56%	5600g

Filling

Olives	10%	1000g
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Decoration

Sonvlokken	5%	500g
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Working Method

Kneading	Mix all ingredients in to a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 465 gram and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a round loaf. Place the dough pieces on a with rice flour prepared inserter or baking sheets
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

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