

Choirs Pesto Loaf



Ingredients

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Wholemeal	37,5%	3750g
Flour	37,5%	3750g
Vitason Korenmout (wheat malt) 25%	25%	2500g
Fresh Yeast	3%	300g
Pesto	1%	100g
Water approx.	65%	6500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 475 grams 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
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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