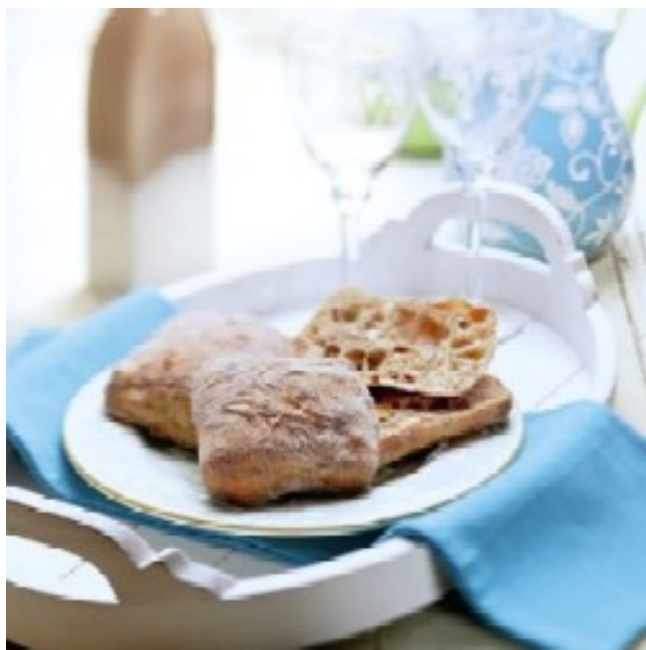


Ciabatta's Walnut Fruit



Ingredients

Ciabatta's Walnut Fruit

Flour	45%	4500g
Rye flour	5%	500g
Sonnetmix Inverno	50%	5000g
Fresh Yeast	2%	200g
Sonplus Krokant Extra (Crispy)	1%	100g
Water approx.	80%	8000g
Filling		
Walnuts	25%	2500g
Refu-Papaya Pieces	15%	1500g

Working Method

Kneading	Mix all the ingredients into a fairly stiff dough (50% water). Add the remaining water in the second gear till an smooth an developed dough. After kneading directly put mix filling in
Dough temperature	Approx. 24°C
Bulk proof	Approx. 90 minutes in an oil-lubricated container
Moulding	Sprinkle the bench with enough rye flour, turn the tray around and fold the dough piece once and dust it off with rye flour. Sprinkle the dough with rye flour and gently push out the pieces of dough until it reaches a thickness of approx. 2 cm. Cut it to 10 x 10 cm. Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 20 minutes
Baking	Approx. 20 minutes at 220°C with steam

Extra Information

Remarks	For longer tenderness soak the nuts.
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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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