

# Cozonac



## Ingredients

### Cozonac

Flour (type 480 or 550)	100%	10000g
Sugar	20%	2000g
<i>Proson Vruchten Citrus (fruit citrus)</i>	<i>10%</i>	<i>1000g</i>
Fresh Yeast	8-10%	800-1000g
Salt	1%	100g
Water Approx.	50%	5000g

## Working Method

Mixing	Important: the sugar should be dissolved in the water. Mix the flour with the salt. Shatter with hand the Proson Fruit Citrus and the fresh yeast into the flour/salt and mix them for better kneading. Add the water with the dissolved sugar.  Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 31°C
Intermediar proof	Approx. 15-20 minutes
Dividing	The desired basis weight
Moulding	Preshape round
Intermediar proof	Approx. 15-20 minutes
Moulding	Stretching sheet. Add stuffing as desired
Final proof	Approx. 45-60 minutes
Baking	Approx. 40-45 minutes at 175-180°C without steam

For more information please contact  
Sonneveld: +31 (0)78 644 25 25 or send an  
e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.



### Bakery Ingredients

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