

# CreationS Mediterranean



## Ingredients

### CreationS Mediterranean

Flour	75%	7500g
<b>CreationS Mediterranean</b>	<b>25%</b>	<b>2500g</b>
Yeast	3%	300g
Salt	1,5%	150g
<b>Proson Uni-force Royal</b>	<b>0,5%</b>	<b>50g</b>
Water approx.	54%	5400g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 grams
Dough proof	Approx. 15 minutes
Moulding	Mould as on the photo or as desired
Final proof	Approx. 60 minutes
Decorating	Just before baking sprinkle with rye flour and incise as desired
Baking	Approx. 30 minutes at 225°C with 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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