

Dark Multigrain Bloomer



Ingredients

Dark Multigrain Bloomer

Flour	75%	7500g
CreationS Malted Wheat	25%	2500g
Sonplus Krokant Extra (Crispy)	3%	300g
Fresh Yeast	2,5%	250g
Salt	1,5%	150g
Water approx.	58%	5800g
Decoration		
Rye Flour	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a short loaf Place the dough pieces on an with rice flour prepared inserter or baking sheets
Final proof	Approx. 65 minutes
Decorating	Just before baking sprinkle with rye flour and incise as desired
Baking	Approx. 35 minutes at 230°C with steam

Extra Information

Variation Possibilities	Creations premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker the crumb colour
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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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