

Dark Multigrain Bloomer



Ingredients

Dark Multigrain Bloomer

Flour	50%	5000g
<i>Vitason Donker Meergranen (multigrain dark) 50%</i>	50%	5000g
Fresh Yeast	2,5%	250g
Water approx.	55%	5500g

Decoration

Sunflower Seeds	10%	1000g
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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. 35 minutes
Moulding	Mould as a short loaf Decorate with Sunflower Seeds and place the dough pieces on an with rice flour prepared inserter or baking sheets
Final proof	Approx. 65 minutes
Decorating	Incide just before baking as desired
Baking	Approx. 35 minutes at 230°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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