

## Dark Multigrain Loaf (Belgian)



### Ingredients

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Flour	70%	7000g
<b>Basic Donker Meergranen 35% (multigrain dark)</b>	<b>30%</b>	<b>3000g</b>
Fresh Yeast	2,5%	250g
Water approx.	55%	5500g

#### Decoration

Mais Grids	17,5%	1750g
Poppy Seeds	7,5%	750g

### Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 700 grams and rounding
Dough proof	Approx. 30 minutes
Moulding	Mould as a loaf Decorate with a mixture of mais grids and poppy seeds and place the dough pieces on with rice flour prepared inserter or baking sheets
Final proof	Approx. 65 minutes
Decorating	Incise just before baking as desired
Baking	Approx. 35 minutes at 230°C with steam Open steam slide for the last 15 minutes



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

#### Bakery Ingredients

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