

Dark Multigrain Raisin Bread



Ingredients

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Flour (high protein)	50%	5000g
<i>Vitason Donker Meergranen (multigrain dark) 50%</i>	50%	5000g
Fresh Yeast	2.5%	250g
Water approx.	60%	6000g

Filling

Raisins	60%	6000g
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Decoration

Wholemeal

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading, directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 600 grams and rounding
Dough proof	Approx. 30 minutes
Moulding	Round dough pieces again and decorate the side with the closure with wholemeal. Place the dough pieces with the closure down into proofing baskets
Final proof	Approx. 45 minutes
Method	Prepare inserters with baking paper, turn over the dough pieces and place them on the baking paper. Bake the dough pieces, on baking paper, directly on the floor of the oven
Baking	Insert at 230°C and bake approx. 30 minutes at 210°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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com