

Dark Multigrain Raisin Bread



Ingredients

Dark Multigrain Raisin Bread

| | | |
|--|------|-------|
| 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 |
|---------|-----|-------|

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