

# Dark Multigrain Tin Bread



## Ingredients

### Dark Multigrain Tin Bread

Flour	50%	5000g
<i>Vitason Donker Meergranen (multigrain dark) 50%</i>	50%	5000g
Fresh Yeast	2,5%	250g
Water approx.	55%	5500g
<b>Decoration</b>		
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. 850 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Decorate with a mixture of mais grids and poppy seeds and place the dough pieces into baking tins
Final proof	Approx. 70 minutes
Decorating	Incise just before baking if desired
Baking	Approx. 40 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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09-05-2021