

Dark Sunflower Toast Bread



Ingredients

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Wholemeal	75%	7500g
<i>CreationS Dark Malt</i>	25%	2500g
Sunflower Seeds	15%	1500g
<i>Sonplus Bruin (Brown)</i>	3%	300g
Fresh Yeast	2,5%	250g
Salt	1,5%	150g
Water approx.	63%	6300g
Decoration		
Sunflower Seeds	10%	1000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 815 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf. Decorate with sunflower seeds and place the doegh pieces into baking tins
Final proof	Approx. 65 minutes
Baking	With lid approx. 40 minutes at 235°C



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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