

Dark Sunflower Toast Bread



Ingredients

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Wholemeal	50%	5000g
Basic Donker Meergranen 35% (multigrain dark)	35%	3500g
Sunflower Seeds	15%	1500g
Fresh Yeast	2,5%	250g
Water approx.	59%	5900g
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. 30-40 minutes
Moulding	Mould as a long loaf Decorate with Sunflower Seeds and place the dough pieces into baking tins
Final proof	Approx. 65 minutes
Baking	With lid approx 35-40 minutes at 230°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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