

Dark Triangles



Ingredients

Dark Triangles

Flour	80%	8000g
CreationS Dark Malt	20%	2000g
Proson Luxe Naturel	15%	1500g
Fresh Yeast	5 %	500g
Salt	1,5%	150g
Water approx.	50%	500g
Decoration		
Rye Flour	2,5%	250g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 2000 grams and mould square
Dough proof	Approx. 10 minutes
Moulding	Roll the dough pieces to a slice with thickness of 4 mm Cut the slice in tracks of 15 cm and form them into triangles (see picture)
Final proof	Approx. 65 minutes
Decorating	If desired sprinkle just before baking with rye flour
Baking	Approx. 10 minutes at 250°C with a bit steam

Extra Information

Variation Possibilities	Creations premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker the crumb color
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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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