

Dresner Butter Loaf



Ingredients

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Flour (High-protein)	100%	10000g
QS Boterstol (Dutch Stollen)	30 %	3000g
Fresh Yeast	8%	800g
Salt	2,4%	240g
Water approx.	62%	6200g

Filling 1

Raisins	80%	8000g
Currants	20%	2000g
Amarena Cherries	10%	1000g

Filling 2

Almond Paste (Ready to use)	100%	7500g
Dresdner Herbs	4%	300g

Working Method

Filling	Mix the ingredients for Filling 2 until it forms a sprayable homogenous mass
Kneading	Mix all ingredients in to a smooth and well developed dough After kneading directly mix filling 1 in
Dough temperature	Approx. 26°C
Bulk proof	Approx. 5 minutes
Laminate	Rollout the dough piece to approximately 6 mm (bottom slice) and 7 mm (top slice) Stick the dough piece out with a ring (approx. 11.5 x 21.5 cm) to dough pieces of 200 grams (bottom slice) and 250 grams (top slice)
Moulding	Place a bottom slice in the ring Pipe approx. 110 grams of filling 2 on in the middle Moisture the outside edge of the slice slightly with water Place the top slice and push the pieces tightly to each other Brush with egg wash and decorate with almonds
Final proof	Approx. 80 minutes
Baking	Approx. 35 minutes at 200°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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