

Dutch "Krentenwegge"



Ingredients

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Flour (high-protein)	100%	10000g
QS Vruchten Geel (Fruit Bread)	12%	1200g
Fresh Yeast	6%	600g
Salt	2%	200g
Water approx.	70%	7000g
Filling		
Currants	160%	16000g
Raisins	20%	2000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 5.5 kg (for a baking mold with inside dimensions of 65 cm by 20.5 cm)
Dough proof	Approx. 20 minutes
Moulding	Loosely mould in the length of the baking mold
Final proof	Approx. 10 minutes
Baking	Phase 1: approx. 45 minutes at 180°C Phase 2: approx. 25 minutes at 160°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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