

# Easter Almond Fruit Bread



## Ingredients

### Easter Almond Fruit Bread

Flour	100%	10000g
<b>QS Krentenbollen (Fruit Buns)</b>	<b>22%</b>	<b>2200g</b>
Fresh Yeast	10%	1000g
Salt	2%	200g
Water approx.	62%	6200g
<b>Filling</b>		
Raisins	80%	8000g
Fruitmix	20%	2000g
<b>Decoration</b>		
Burnished Sliced Almonds	15%	1500g

## Working Method

Finishing	After cooling down brush with apricot jelly and sprinkle with burnished sliced almonds
Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 500 grams and round up
Dough proof	Approx. 20 minutes
Moulding	Mould as a round loaf Place the dough pieces on baking sheets
Final proof	Approx. 45 minutes
Baking	Approx. 30 minutes at 240°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  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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