

Easter Egg Bread Nut Chocolate



Ingredients

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Flour	50%	5000g
<i>Sonneveldmix Inverno</i>	50%	5000g
Fresh Yeast	6%	600g
Cocoa powder	2%	200g
Water approx.	52%	5200g

Filling 1

Chocodrops	30%	3000g
Walnuts	30%	3000g

Filling 2

Almond paste	32%	3200g
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Decoration

Almonds and powdered Florentiner

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling 1 in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 250 gram and rounding
Dough proof	Approx. 20 minutes
Moulding	Roll dough pieces to slices with a thickness of 5-8 mm. Place them on baking sheets in an oval form, place 100 gram almond paste (flat sphere) on the slice. Cover it with second slice of dough of a thickness of 5-8 mm. Brush with egg wash and decorate with sliced almonds
Final proof	Approx. 50 minutes
Decorating	Just before baking sprinkle with Florentiner powder
Baking	Approx. 20-25 minutes at 210°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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