

# Egg Tin Bread



## Ingredients

### Egg Tin Bread

Flour	100%	10000g
Fresh Yeast	8,25%	825g
<b>Sonplus Melk 'S' (milk)</b>	<b>6%</b>	<b>600g</b>
Melis Sugar	5.5%	550g
Salt	1.5%	150g
Eggs	8.5%	850g
Water approx..	52%	5200g

## Working Method

Kneading	Mix the flour, Milk Sonplus S, yeast, eggs and water into a smooth and developed dough
Dough temperature	Approx. 26°C
Bowl proof	Approx. 15 minutes
Kneading	Add sugar and salt Mix into a smooth and well developed dough
Bulk proof	Approx. 15 minutes
Scale	Dough pieces approx. 850 grams and rounding
Dough proof	Approx. 30 minutes
Moulding	Mould as a long loaf. Place the dough pieces into baking tins
Final proof	Approx. 60 minutes
Baking	Approx. 30 minutes at 230°C



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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