

Extra Dark Sunflower Tin Bread



Ingredients

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Wholemeal	60%	6000g
CreationS Dark Malt	40%	4000g
Proson Bruin Royal (brown)	3%	300g
Fresh Yeast	2,5%	250g
Salt	1,5%	150g
Water approx.	60%	6000g
Filling:		
Burnished Sunflower Seeds	20%	2000g
Decoration:		
Sunflower Seeds	3%	300g

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	Dough pieces approx. 900 grams and rounding
Dough proof	Approx. 35 minutes
Moulding	Mould as a long loaf. Decorate with Sunflower seeds and place the dough pieces into baking tins
Final proof	Approx. 65 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 40 minutes at 240°C with steam

Extra Information

Variation Possibilities	CreationS premixes are to be dosed between 10% and 40% The higher the dose, the more tender the bread, the richer the filling and the darker the crumb color
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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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