

Fathers Corn Loaf



Ingredients

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Flour	50%	5000g
Wholemeal	50%	5000g
QS Donker Volkoren (Dark Wholemeal)	12%	1200g
Fresh Yeast	2,5%	250g
Salt	1,5%	150g
Water approx.	58%	5800g
Granary	15%	1500g
Water to soak the granary	15%	1500g
Filling		
Pecan nuts	20%	2000g

Working Method

Soaking	Soak the Granary in lukewarm water for approx. 30 minutes
Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix in the filling
Dough temperature	Approx. 27°C.
Scale	Dough pieces approx. 450 gram
Dough proof	Approx. 40 minutes
Moulding	Mould as a round loaf. Place the dough pieces on with rice flour prepared inserter, or baking sheets, with the closure facing downwards
Final proof	Approx. 70 minutes
Processing	Roll the dough pieces, before baking, with closure facing upwards
Baking	Approx. 30-35 minutes at 230°C. with steam



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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