

## Field Bloomer



### Ingredients

#### Field Bloomer

Flour	75%	7500g
<i>Vitason Korenmout (wheat malt) 25%</i>	25%	2500g
Yeast	2,5%	250g
Water approx.	45%	4500g
<b>Granary</b>	<b>15%</b>	<b>1500g</b>
Water to soak Granary	15%	1500g

#### Decoration

Sonvlokken

### Working Method

Soaking	Pre-soak the Granary for approx. 30 minutes with lukewarm granary soak water
Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 830 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Decorate with Sonvlokken and place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 240°C with steam.