

Figs Nut Bread



Ingredients

Figs Nut Bread

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|-----------------------------------|------|-------|
| Flour | 50% | 5000g |
| Vitason Danish Rye 100% | 50% | 5000g |
| Sonplus Grof Volkoren (Wholemeal) | 5% | 500g |
| Fresh Yeast | 3% | 300g |
| Salt | 0,9% | 90g |
| Water | 58% | 5800g |
| Filling | | |
| Chopped hazelnuts | 10% | 1000g |
| Dried and chopped figs | 10% | 1000g |

Working Method

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|-------------------|--|
| Kneading | Knead all ingredients into a smooth and well developed dough. After kneading mix directly the filling in the dough |
| Dough temperature | Approx. 27°C |
| Bulk proof | Approx. 10 minutes |
| Scale | Dough pieces approx. 480 gram and rounding |
| Dough proof | Approx. 20 minutes |
| Moulding | Mould as a round or elongated model, depending on the desired shape. Place the dough pieces on inserter or baking sheets |
| Final proof | Approx. 60 minutes |
| Decorating | Decorate just for baking with rye flour and insice |
| Baking | Approx. 35 minuten at 230°C |

Extra Information

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| Remarks | Freeze dried figs cubes soak about 30 minutes in lukewarm water. Mix manual cut figs with a little flour to avoid clump together |
|---------|---|



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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