

# Fougasse



## Ingredients

### Fougasse

Flour (Farine Tradition, T65)	50%	5000g
<i>Vitason Méditerranée 50%</i>	<i>50%</i>	<i>5000g</i>
Fresh Yeast	4%	400g
<i>Proson Krokant Malt (crusty malt)</i>	<i>1%</i>	<i>100g</i>
Olive Oil	3%	300g
Water approx.	60%	6000g

### Decoration

Red Paprika Pieces (Fresh)	5%	500g
Green Paprika Pieces (Fresh)	5%	500g
Grated Cheese	5%	500g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 25°
Scale	Dough pieces approx. 350 grams and rounding
Bowl proof	Approx. 20 minutes
Moulding	Roll the dough pieces to slices of about 20 cm Stab it 7 times for the 7 days of the week (see picture)
Final proof	Approx. 60-90 minutes
Decorating	Decorate just before baking with Red and Green Paprika and Grated Cheese
Baking	Approx. 18 minutes at 230°C with a bit steam



For more information please contact  
Sonneveld: +31 (0)78 644 25 25 or send an  
e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)

09-05-2021