

Frisian Sugar Bread



Ingredients

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Flour (High-Protein)	100%	10000g
Salt	1.8%	180g
Yeast	5.7%	570g
QS Boterstol (Dutch Stollen)	20%	2000g
Water approx.	56%	5600g
Filling		
Sugar Nibs P5	75%	7500g
Cinnamon	0.2%	20g

Working Method

Kneading	Mix all ingredients into a well developed dough. After mixing directly add the filling
Dough temperature	Approx. 26°C
Scale	Approx. 450 grams (depending on the aluminum tray)
Moulding	Mould and put it in an aluminum tray
Final proof	Approx. 40 minutes
Baking	Approx. 25-30 minutes at 210°C



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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