

Fruit Bread



Ingredients

Fruit Bread

Flour (Protein)	100%	10000g
<i>Sonplus Vruchten Classic (Fruited Bread)</i>	20%	2000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	62%	6200g

Filling

Currants and / or Raisins	100%	10000g
Fruit mix	10%	1000g

Working Method

Kneading	Turn all ingredients into a smooth and well developed dough. After kneading mix the filling directly in the dough.
Dough temperature	Approx. 26°C.
Scale	Dough pieces approx. 900 gram (depend on the baking tin) and rounding
Dough proof	Approx. 35 minutes
Moulding	Mould as a long loaf. Place the dough pieces into baking tins
Final proof	Approx. 60 minutes
Baking	Approx. 40 minutes at 210°C. (depend on the baking tin)

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
---------	---



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

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 - info@sonneveld.com