

# Fruit Bread



## Ingredients

### Fruit Bread

Flour	100%	10000g
QS Krentenbollen (Fruit Buns)	15 - 22%	1500-2200g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	63%	6300g

### Filling

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

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading mix directly the filling
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 900 gram (depend on the baking tins) and rounding
Dough proof	Approx. 25-35 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
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For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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