

# Fruit Bread



## Ingredients

### Fruit Bread

Flour	100%	10000g
QS Vruchten Geel (Fruit Bread)	15 - 20%	1500-2000g
Yeast	8%	800g
Salt	2%	200g
Water approx.	68%	6800g

### 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 in the filling
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 950 gram (depend on the baking pan) and rounding
Bowl 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 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

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