

# Gluten Free Bloomer



## Ingredients

### Gluten Free Bloomer

<i>SonFit Gluten Free Original</i>	100%	10000g
Dry yeast	5%	500g
Water approx.	82%	8200g

## Working Method

Kneading	Knead all ingredients into a smooth and homogeneous dough (mixing approx. 2 minutes / kneading approx. 5 minutes)
Dough temperature	Approx. 25°C
Scale	Dough pieces approx. 700 gram
Moulding	Mould as a round loaf. Place the dough pieces on with rice flour prepared inserters or baking sheets
Final proof	Approx. 30 minutes
Decorating	Before baking sprinkle with gluten free oat flour and incise as desired
Baking	Approx. 30-35 minutes at 250°C with a lot of 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)