

Gluten Free Dark Multiseed Bloomer

Ingredients

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SonFit Gluten Free Dark Multiseed	100%	10000g
Dry yeast	5%	500g
Water approx.	80%	8000g

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. Decorate the dough pieces with gluten free seeds and place them on with rice flour prepared inserters or baking sheets
Final proof	Approx. 30 minutes
Decorating	Before baking 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. Our specialists are glad to assist you.

Bakery Ingredients

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