

Gluten Free Tin Bread

Ingredients

Gluten Free Tin Bread

SonFit Gluten Free Original	100%	10000g
Dry Yeast	5%	500g
Water approx.	87%	8700g

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 for a 450 grams baking tin
Moulding	Mould the dough pieces into smooth pills and place them in the baking tins
Final proof	Approx. 30 minutes
Baking	Approx. 30-35 minutes at 240°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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