

Granary Loaf



Ingredients

Granary Loaf

Wholemeal	80%	8000g
Sonplus Grof Volkoren (Wholemeal)	5%	500g
Fresh Yeast	2,8%	280g
Salt	1,5%	150g
Water for the dough Approx.	43%	4300g
Granary	20%	2000g
Water to soak Granary	20%	2000g

Working Method

Soaking	Soak the Granary for Approx. 30 minutes with lukewarm granary soak water
Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 460 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a round loaf Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking sprinkle with rye flour and incise as desired
Baking	Approx. 40 minutes at 240°C with 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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05-12-2020