

Grandmothers White Bloomer



Ingredients

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Flour	95%	9500g
Rye Flour	5%	500g
Fresh Yeast	5%	500g
Sonplus Krokant Extra (Crispy)	3%	300g
Salt	1.5%	150g
Sugar	1%	100g
Water approx.	54%	5400g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Bowl proof	Approx. 15 minutes
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	First dough proof 15 minutes Mould round Second bowl proof 15 minutes
Moulding	Mould as a round loaf Decorate with rye flour Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking incise a cross
Baking	Aprox. 30 minutes at 220°C with a little bit of steam Open steam slide in the last 10 minutes



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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