

Ice Floes



Ingredients

Ice Floes

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|--------------------------|-----|-------|
| Flour | 50% | 5000g |
| <i>Sonnetmix Inverno</i> | 50% | 5000g |
| Fresh Yeast | 8% | 700g |
| Water approx. | 49% | 4900g |

Filling 1:

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|---------|-----|-------|
| Raisins | 80% | 8000g |
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Filling 2:

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| Coconut Filling, each baking sheet approx. | 1800g |
| Sliced Almonds, each baking sheet approx. | 200g |

Working Method

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|-------------------|---|
| Kneading | Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling 1 in |
| Dough temperature | Approx. 25°C |
| Scale | Approx. 1800 grams for a baking sheet of 60 x 40 cm. And mould square |
| Dough proof | Approx. 20 minutes |
| Moulding | Roll the dough pieces into a slice of 3,5 mm. thickness and lay it in the baking sheet Prick the dough slice enough Apply the Coconut Filling, spread it and finally apply the Sliced Almonds |
| Final proof | Approx. 20 minutes |
| Baking | Approx. 30 minutes at 200°C |
| Finishing | After cooling down cut as trapezoid floes of 6 x 10 x 4 cm (W x L x W) and sprinkle with icing sugar |

Extra Information

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|---------|---|
| Remarks | For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly |
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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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