

Kramiek (Belgian)



Ingredients

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|------------------------------|------|--------|
| Flour (high-protein) | 100% | 10000g |
| <i>Proson Luxe au Beurre</i> | 10% | 1000g |
| Yeast | 6% | 600g |
| <i>Proson Luxe Gourmand</i> | 3% | 300g |
| Salt | 1.7% | 170g |
| Water approx. | 54% | 5400g |

Filling

| | | |
|---------|-----|-------|
| Raisins | 35% | 3500g |
|---------|-----|-------|

Working Method

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|-------------------|--|
| Kneading | Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in |
| Dough temperature | Approx. 26°C |
| Bulk proof | Approx. 10 minutes |
| Scale | Dough pieces approx. 400 grams and rounding |
| Dough proof | Approx. 10 minutes |
| Moulding | Mould as a short loaf Place the dough pieces into small baking tins |
| Final proof | Approx. 45 minutes Brush with egg wash, if desired, after approx. 20 minutes |
| Baking | Approx. 25-30 minutes at 210-220°C |

Extra Information

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



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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