

Lavender Hunks



Ingredients

Lavender Hunks

Flour	50%	5000g
Vitason Zonnepit (sunflowerseed) 50%	50%	5000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	6%	600g
Sonplus Grof Volkoren (Wholemeal)	2%	200g
Lavender	0.5%	50g
Water approx.	60%	6000g

Filling

Currants	60%	6000g
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Decoration

Crushed Wheat

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly put mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 gram and rounding
Dough proof	Approx. 25 minutes
Processing	Mould as a round loaf. Decorate the dough pieces with crushed wheat and place 10 pieces (2 by 5) to each other on a baking sheet
Final proof	Approx. 90 minutes
Baking	Approx. 50 minutes at 210°C

Extra Information

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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