

Maize Bloomer



Ingredients

Maize Bloomer

Flour	50%	5000g
Vitason Mais (maize) 50%	50%	5000g
Fresh Yeast	2,5%	250g
Water approx.	56%	5600g
Decoration		
Maize Grids	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a short loaf Decorate with maize grids and place the dough pieces on with rice flour prepared inserter or baking sheets
Final proof	Approx. 65 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 35 minutes at 230°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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