

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 flour		

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 flour and place the dough pieces on a 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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