

# Maize Bloomer Strawberry



## Ingredients

### Maize Bloomer Strawberry

Flour (high-protein)	65%	6500g
CreationS Maize	25%	2500g
Rye flour	10%	1000g
QS Vruchten Geel (Fruit Bread)	20%	200g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Water approx.	60%	6000g

### Filling

FruitEase Strawberry	50%	5000g
----------------------	-----	-------

### Decoration

Chocolate or Chocolate Fondant

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 460 gram and rounding
Dough proof	Approx. 45 minutes
Moulding	Mould as a short loaf. Place the dough pieces into baking tins
Final proof	Approx. 90 minutes
Baking	Approx. 35 minutes at 230°C
Finishing	After cooling down brush melted chocolate on the surface



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)