

Maize Cranberry Sugar Bread



Ingredients

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Flour (high-protein)	65%	6500g
CreationS Maize	35%	3500g
QS Vruchten Geel (Fruit Bread)	10%	1000g
Fresh Yeast	6%	600g
Salt	1.5%	150g
Water approx.	64%	6400g
Filling		
Cranberry (chopped)	30%	3000g
Sugar Nibs P2	40%	4000g

Working Method

Kneading	Mix all ingredients slowly in a period of 8 minutes, after that knead it to a smooth and well developed dough. After kneading directly mix the filling in
Dough temperature	Approx. 27°C.
Scale	Dough pieces approx. 500 gram and pointed model
Dough proof	Approx. 35 minutes
Moulding	Mould as a short loaf. Place the dough pieces into wooden baking tin
Final proof	Approx. 60 minutes
Decorating	Incise once in length
Baking	Approx. 35 minutes at 200°C. with steam

Extra Information

Variation Possibilities	CreationS premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker crumb colour.
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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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