

Marlino Quark Bread



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Cocoa powder	12%	1200g
Liquison Short Cake	15%	1500g
Eggs	50%	5000g
Water approx.	100%	10000g
Filling		
Chocodrops	60%	6000g
Crushed Hazelnuts	20%	2000g

Working Method

Kneading	Mix all ingredients into a smooth and developed dough. Mixing time: approx. 5 minutes. After kneading directly mix filling in
Dough temperature	Approx. 24°C
Scale	Dough pieces approx. 375 grams and rounding
Dough rest	Approx. 20 minutes
Moulding	Mould as a round loaf. Brush with egg wash and decorate with crushed hazelnut pieces. Cross-cut deeply and place the dough pieces into a round baking tin (ø 14 cm)
Baking	Approx. 40 minutes at 180°C above temperature and 180°C below temperature

Extra Information

Remarks	Required: bake rings or paper bake tins (14 cm diameter)
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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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