

Matterhorn Quark Bread



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	75%	7500g
Filling		
Raisins	50%	5000g
Apple Pieces	30%	3000g
Cinnamon	3%	300g
Decoration		
Fondant	5%	500g

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 of 400 gram and rounding
Dough rest	Approx. 20 minutes
Moulding	Mould as a round loaf and place the dough pieces into a round baking tin (ø 16 cm)
Baking	Approx. 45 minutes at 180°C above temperature and 180°C below temperature
Finishing	After cooling down dip the breads in the Fondant

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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