

# Mediterranean Rustic Loaf



## Ingredients

### Mediterranean Rustic Loaf

Flour (high protein)	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Fresh Yeast	2%	200g
Water approx.	60%	6000g

### Decoration

Rye Flour

## Working Method

_NL_Kneden	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Bulk proof	Approx. 40 minutes
Scale	Dough pieces approx. 450 grams and rounding
Moulding	Mould as round loaf Place the dough pieces with closure down into with rye flour prepared proofing baskets
Final proof	Total approx. 60 minuten After 40 minutes turn the dough pieces, with the closure upwards, on a with rice flour prepared inserter or baking sheets
Decorating	Just before baking sprinkle with rye flour
Baking	Approx. 30 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](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)