

Méditerranée Rustic Loaf



Ingredients

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Flour	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Fresh Yeast	2%	200g
Water approx.	60%	6000g
Decoration		
Rye flour	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Bulk proof	60 minutes
Scale	Dough pieces approx. 450 gram
Moulding	Mould as a round loaf. Place the dough pieces with the closure facing downwards on a with rice flour prepared inserter
Final proof	Total approx. 60 minutes. Turn the dough pieces after 45 minutes with the closure facing upwards
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. Our specialists are glad to assist you.

Bakery Ingredients

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