

Mini Pain des Bois



Ingredients

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Flour	50%	5000g
Vitason Pain des Bois 50%	50%	5000g
Sonplus Krokant Extra (Crispy)	3%	300g
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. The dough should be slightly soft.
Dough temperature	Approx. 26°C
Bulk proof	Total approx. 45 minutes capped in a closed container at bakery temperature. After 20 minutes give it a pre moulding (no degassing)
Scale	Turn the container to a sufficient floured bench. Degas it as little as possible. Stitch square dough pieces approx. 5 x 5 cm, weight approx. 90 gram. Place the dough pieces on a with rice flour prepared inserter
Final proof	Approx. 20 minutes
Decorating	Just before baking sprinkle with rye flour
Baking	Approx. 20-25 minutes at 220°C with steam for a good firm crust



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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