

Mix Bread Chleb (Poland)



Ingredients

Mix Bread Chleb (Poland)

Wheat flour 750	70%	7000g
Rye flour	20%	2000g
Sour dough rye (liquid)	10%	1000g
Yeast	3,5%	350g
Salt	1,7%	170g
Proson Volkoren (wholemeal)	1%	100g
Water approx.	62%	6200g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Dividing	Dough pieces approx. 600 grams and rounding
Dough proof	Approx. 15 minutes
Moulding	Mould as a short loaf Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Decorating	Just for baking incise as desired
Baking	Approx. 40-50 minutes at 260°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

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 - info@sonneveld.com