

# Mocca Hazelnut Bread



## Ingredients

### Mocca Hazelnut Bread

|  |      |        |
|--|------|--------|
| Flour  | 100% | 10000g |
| <i>Proson Luxe au Beurre</i>                 | 12%  | 1200g  |
| Fresh Yeast                                  | 5%   | 500g   |
| Sugar  | 5%   | 500g   |
| <i>Proson Vruchten Citrus (fruit citrus)</i> | 3%   | 300g   |
| Salt   | 1,5% | 150g   |
| <i>Proson XS (extra softness)</i>            | 1%   | 100g   |
| Water approx.                                | 56%  | 5600g  |

### Filling

|            |     |       |
|------------|-----|-------|
| Florentine | 25% | 2500g |
| Butter     | 25% | 2500g |

### Pastry mix

|               |     |       |
|---------------|-----|-------|
| Pastry creme  | 50% | 5000g |
| Mocha extract |     |       |

### Decoration

|          |  |  |
|----------|--|--|
| Hazelnut |  |  |
| Walnut   |  |  |

## Working Method

|                   |   |
|-------------------|---|
| Kneading          | Mix all ingredients into a smooth and well developed dough  |
| Dough temperature | Approx. 22°C  |
| Dough proof       | Approx. 15 minutes  |
| Moulding          | Roll the dough into a slice with a thicknees of approx. 2 mm and 25 cm long<br>Spread the filling<br>Sprinkle with hazelnuts<br>Roll up and place the dough piece into the baking tin |
| Cutting           | Cut the dough on a regular way  |
| Final proof       | Approx. 40-45 minutes.  |
| Decorating        | Just before baking brush with egg wash<br>Sprinkle with hazelnut<br>Put on top half a hazelnut  |
| Baking            | Approx. 15 minutes at 220°C   |
| Finishing         | Cover the top with apricot jelly  |

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)