

Mocca Hazelnut Bread



Ingredients

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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 Spread the filling Sprinkle with hazelnuts 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 Sprinkle with hazelnut 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. Our specialists
are glad to assist you.



Bakery Ingredients

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