

Muesli Malt Loaf



Ingredients

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Wholemeal	37.5%	3750g
Flour	37.5%	3750g
Vitason Korenmout (wheat malt) 25%	25%	2500g
Fresh Yeast	7%	700g
Sonplus Bruin (Brown)	3%	300g
Water approx.	57%	5700g
Filling		
Nuts (burnished)	20%	2000g
Mix Tropical	20%	2000g
Raisins	20%	2000g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 gram and rounding
Dough proof	Approx. 35 minutes
Moulding	Mould as a small round loaf. Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 220°C with a little bit steam

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly. For longer tenderness also soak the nuts
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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