

# Muesli Malt Loaf



## Ingredients

### Muesli Malt Loaf

|                                           |            |              |
|-------------------------------------------|------------|--------------|
| Wholemeal                                 | 37.5%      | 3750g        |
| Flour                                     | 37.5%      | 3750g        |
| <b>Vitason Korenmout (wheat malt) 25%</b> | <b>25%</b> | <b>2500g</b> |
| Fresh Yeast                               | 7%         | 700g         |
| <b>Sonplus Bruin (Brown)</b>              | <b>3%</b>  | <b>300g</b>  |
| Water approx.                             | 57%        | 5700g        |
| <b>Filling</b>                            |            |              |
| 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 |
|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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