

Orange Bread Tompouce



Ingredients

Orange Bread Tompouce

Flour	100%	10000g
QS Boterstol (Dutch Stollen)	20%	2000g
Butter	10%	1000g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Water approx.	56%	5600g

Filling:

raisins	60%	6000g
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Decoration:

Orange Fondant (2400 g / total slice)	190%	19200g
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Filling Tompouce:

Creme Patissier (2800 g / total slice)	224%	22400g
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Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 25°C
Scale	Dough pieces approx. 1500 gram for one baking sheet (60 x 80 cm). Mould a square model for roll out
Dough rest	Approx. 20 minutes
Moulding	Roll out the dough pieces into slice at 2 mm thickness. Place the dough slice into the baking sheet (60 x 80 cm). Prick the dough sheet regularly with a pricker
Final proof	Approx. 30 minutes
Baking	Approx. 8 minutes at 210°C. with gentle floor
Finishing	Place the slices with the smooth side up. Cut the bottom slice in lanes of 10 x 60 cm. Pipe half lanes with creme patissier (approx. 350 g / lane) Glaze the other half lanes on top with orange fondant. Cut the top first and the bottom separately form each other in the right tompouce size. Place the top on the bottom for one complete tompouce

Extra Information

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

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