

Orange Fruit Loaf



Ingredients

Orange Fruit Loaf

Flour	100%	10000g
QS Boterstol (Dutch Stollen)	20%	2000g
Fresh Yeast	8%	800g
Proson Luxe au Beurre	5%	500g
Salt	2%	200g
Water approx.	60%	6000g
Filling		
Raisins	60%	6000g
Currants	20%	2000g
Fruitmix	20%	2000g
Mix Tropical	20%	2000g

Working Method

Kneading	Mix all ingredients into a smooth and developed dough. After kneading directly put mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 gram and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould smoothly as a round loaf. Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 200°C
Finishing	Dip it in Orange fondant. Use a cornet to apply some neutral fondant stripes on it

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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