

## Pain Beaujolais



### Ingredients

#### Pain Beaujolais

Flour	50%	5000g
Vitason Pain des Bois 50%	50%	5000g
Red Wine (Beaujolais)	20%	2000g
Nuts	10%	1000g
Fresh Yeast	3%	300g
Water approx.	40%	4000g

### Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Bulk proof	Approx. 20 minutes
Scale	Dough pieces approx. 120 grams
Moulding	Like photo with a cord
Final proof	Approx. 90 minutes at 25°C
Decorating	Just before baking sprinkle with flour and incise like showed on the photo
Baking	Approx. 16 minutes at 245°C.



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

#### Bakery Ingredients

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