

Pain Blanc Tradition



Ingredients

Pain Blanc Tradition

Flour (Farine Tradition, T65)	100%	10000g
Salt	2.2%	220g
Proson Krokant Malt (crusty malt)	1%	100g
Fresh Yeast	0.7%	70g
Water approx.	70%	7000g
Decoration		
Rye Flour	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough (4 minutes in the first gear and 6 minutes in the second gear)
Dough temperature	Approx. 22-24°C.
Dough rest	Approx. 12 hours in a covered container at 2-4°C
Processing	Remove the dough evenly from the container and mould it into a rectangular dough mass
Scale	Stab pieces of dough of approx 1250 gram
Moulding	Mould airy as a long loaf and place the dough pieces on a with rice flour prepared inserter
Final proof	Approx. 60 minutes
Decorating	Just before baking sprinkle with rye flour
Baking	Approx. 50 minutes at 240°C with a little steam

Extra Information

Remarks	This recipe has a high salt content. Please note that this is allowed according to your laws!
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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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