

Pain Des Ardennes



Ingredients

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Flour	50%	5000g
Vitason Multigranen (multigrain) 50%	50%	5000g
Fresh Yeast	2.5%	250g
Water approx.	52%	5200g

Decoration

Sesame Seeds	5%	500g
Sunflower Seeds	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 gram and rounding
Dough proof	Approx. 35 minutes
Moulding	Mould as a long loaf. Decorate with the mixture of sesame and sunflower seeds and place the dough pieces into baking tins
Final proof	Approx. 65 minuten
Decorating	Just before baking incise the dough pieces
Baking	Approx. 35 minutes at 230°C with steam
Baking in rotation oven	Approx. 30 minutes at 210°C.



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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