

Petit Pain Paris



Ingredients

Petit Pain Paris

Flour	100%	10000g
Sonplus Krokant Extra (Crispy)	3%	300g
Fresh Yeast	2%	200g
Salt	1.5%	150g
Water approx.	56%	5600g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 130 gram and rounding
Dough proof	Approx. 45 minutes
Moulding	Mould the dough pieces into a short stick model, length 30 cm and place them on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 100 minutes
Decorating	Incise twice just before baking
Baking	Approx. 25 minutes at 240°C with steam



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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