

Pumpkin Loaf



Ingredients

Pumpkin Loaf

Flour	50%	5000g
Vitason Pumpkin (Pompoen) 50%	50%	5000g
Fresh Yeast	2.5%	250g
Water approx.	54%	5400g

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 round loaf. Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking sprinkle with rye flour and incise
Baking	Approx. 35 minutes at 230°C with steam
Baking in rotation oven	Approx. 35 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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