

Pumpkin Loaf (25%)



Ingredients

Pumpkin Loaf (25%)

Flour	75%	7500g
CreationS Pumpkin	25%	2500g
Proson Wit Royal (white)	3%	300g
Fresh Yeast	2.5%	250g
Salt	1.5%	150g
Water approx.	54%	5400g
Decoration		
Pumpkin Seeds	3%	300g
Sesame Seeds	3%	300g

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 Pumpkin and Sesame Seeds. Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Incise just before baking
Baking	Approx. 35 minutes at 230°C with steam
Baking in rotation oven	Approx. 35 minuten at 210°C

Extra Information

Variation Possibilities	CreationS premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker crumb colour
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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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