

Pumpkin Loaf



Ingredients

Pumpkin Loaf

Flour (high protein)	50%	5000g
Vitason Pumpkin (Pompoen) 50%	50%	5000g
Fresh Yeast	2%	200g
Water approx.	58%	5800g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Bulk proof	Approx. 40 minutes
Scale	Approx. 700 grams
Moulding	Mould dough pieces into a stump pointed model and place them between blankets with the closure upside
Final proof	Approx. 60 minutes
Cutting	Turn over the proofed dough pieces carefully and place them on a with rice flour prepared inserter or baking sheet. Incise slightly in length, possibly cut once again slightly oblique below the dough skin
Baking	Insert at 230°C and bake approx. 35 minutes at 220°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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