

Pumpkin "Star" Loaf



Ingredients

Pumpkin "Star" Loaf

Flour	50%	5000g
Vitason Pumpkin (Pompoen) 50%	50%	5000g
Fresh Yeast	2%	200g
Water approx.	56%	5600g
Decoration		
Rye Flour	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Once approx. 1360 grams (approx. 40 grams per star) for the stars Rest of the dough approx. 420 grams and rounding
Dough proof	Approx. 50 minutes
Laminate	Roll out the dough for the stars up to 2,5 mm thickness and place the slice into the freezer. Stab the star out the dough after 20 minutes
Moulding	Place the stars in rye flour dusted Oberlander baskets. Mould the dough as a round loaf and place it in the baskets with the lock up
Final proof	Approx. 70 minutes. After 60 minutes turn de dough pieces out the Oberlander baskets on a with rice flour prepared inserter or baking sheets
Decorating	Just before banking sprinkle with rye flour
Baking	Approx. 35 minutes at 230°C with steam

Extra Information

Remarks	Indication feedstock cost: € 0,45 / pc.
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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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