

Rustic Corn Loaf



Ingredients

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Flour (high-protein)	75%	7500g
<i>Vitason Korenmout (wheat malt) 25%</i>	25%	2500g
Fresh Yeast	2%	200g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into smooth and a well developed dough
Dough temperature	Approx. 27°C.
Scale	Dough pieces approx. 900 gram and rounding
Dough proof	Approx. 40 minuten
Moulding	Mould as a round loaf. Place the dough pieces on a with rice flour prepared insterter or baking sheets
Decorating	Decorate if desired with wheat bran
Final proof	Approx. 70 minutes
Baking	Approx. 40 minutes at 230°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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