

# Saint Aubertus Bread



## Ingredients

### Saint Aubertus Bread

Flour (high-protein)	100%	10000g
<i>Proson Wit Bourgondy (white)</i>	<b>6%</b>	<b>600g</b>
Fresh Yeast	4%	400g
Salt	1.5%	150g
Water approx.	54%	5400g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C.
Scale	Dough pieces approx. 420 gram, pointed model
Dough proof	Approx. 15 minutes
Moulding	Mould as a baguette. Stab in pieces of approx. 2cm and lay it in the pie plate(ø 24 cm) in a messy manner
Final proof	Approx. 70 minutes
Baking	Approx. 15 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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