

# Salzburger Fruit Loaf



## Ingredients

### Salzburger Fruit Loaf

Flour	100%	10000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	60%	6000g
<b>Filling</b>		
Raisins	80%	8000g
Sugar Nibs P4	20%	2000g
Crushed Aniseed	5%	500g
<b>Decoration</b>		
Shortcrust Pastry	20%	2000g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 400 gram and rounding
Dough proof	Approx. 30 minutes
Moulding	Mould as a round loaf. Place the dough pieces on baking sheets and lightly press it. Lay a slice of shortcrust pastry (thickness 2 mm, weight approx. 40 grams) each dough piece
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 210°C mild floor
Finishing	Lightly sprinkle the cooled loaf with icing sugar

## Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly It is possible to add speculoos spices to the shortcrust pastry for an even tastier flavor
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For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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