

Salzburger Kletzen Bread



Ingredients

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Flour	50%	5000g
Sonmix Bayern	50%	5000g
Fresh Yeast	8%	800g
Brown Caster Sugar	3%	300g
Speculoos Herbs	2%	200g
Salt	2%	200g
Water approx.	52%	5200g

Filling

Apricots (dried)	20%	2000g
Pear (dried)	20%	2000g
Figs (dried)	20%	2000g
Plums (dried)	20%	2000g
Raisins (dried)	20%	2000g
Nuts	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. 600 grams and pointed model
Dough proof	Approx. 20 minutes
Moulding	Mould as a loaf. Place the dough pieces close to each other on a baking sheet
Final proof	Approx. 50 minutes
Baking	Approx. 60 minutes at 210°C decreasing to 190°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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