

Savoury Dippers Wholemeal (UK)

Ingredients

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Wholemeal flour	100%	10000g
<i>Proson Luxe Gourmand</i>	15%	1500g
Fresh Yeast	4%	400g
Salt	1,8%	180g
Olive oil	some%	someg
Water approx.	54%	5400g

Decoration 1 (Olive Bites)

Green Olives

Mixed Herbs

Decoration 2 (Cheese & Tomato)

Cheddar Cheese / Grated Hard Cheese

Vine Tomatoes

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 24-26°C
Scale	Approx. 900 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up
Dough rest	Approx. 6 minutes
Moulding	Pin out approx. 4 mm
Dough proof	Approx. 20 minutes
Decorating	Intent with light Olive oil covering on each piece
Final proof	Approx. 20 minutes
Decorating	With filling 1 (Olive Bites) or filling 2 (Cheese & Tomato)
Baking	Approx. 11-12 minutes at 230°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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