

Scottish Square Multigrain



Ingredients

Scottish Square Multigrain

Flour	75%	7500g
Vitason Korenmout (wheat malt) 25%	25%	2500g
QS Zacht Luxe (Luxury Soft Rolls)	10%	1000g
Fresh Yeast	5%	500g
Water approx.	54%	5400g
Granary	15%	1500g
Water to soak Granary	15%	1500g

Decoration

Rye flour

Working Method

Soaking	Soak the Granary for approx. 30 minutes with lukewarm water
Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix the pre-soaked granary in
Dough temperature	Approx. 26°C
Scale	Approx. 1200 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up. Place 9 dough pieces into a square pie-plate (15 x 15 cm). Place the pie-plates on baking sheets
Final proof	Approx. 70 minutes
Decorating	Just for baking sprinkle with Rye flour
Baking	Approx. 12 minutes at 240°C.

Extra Information

Remarks	Indication feedstock cost: € 0,33 / pc.
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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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