

Scottish Square White



Ingredients

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Flour (high-protein)	100%	10000g
QS Zacht Luxe (Luxury Soft Rolls)	15%	1500g
Fresh Yeast	5%	500g
Salt	1,5%	150g
Water approx.	52%	5200g
Granary	15%	1500g
Water to soak Granary	15%	1500g

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
Processing	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. 85 minutes
Baking	Approx. 10 minutes at 255°C

Extra Information

Remarks	Raw material cost indicator: 0.30 / pie-plate
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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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