

Sonnibatta's Chives



Ingredients

Sonnibatta's Chives

Flour	60%	6000g
CreationS Sunflower	40%	4000g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Proson Krokant Malt (crusty malt)	1%	100g
Dried chives	0.5 %	50g
Olive oil	4 %	400g
Water approx.	63%	6300g

Decoration

Rye Flour	3%	300g
-----------	----	------

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Bulk proof	Approx. 90 minutes
Scale	Approx. 1650 gram (30 pieces)and rounding
Dough proof	Approx. 15 minutes
Dividing	Just divide, don't round up
Decorating	Only decorate with sunflower seeds on the bottom and sprinkle with rye flour on the top. It is also possible to lightly sprinkle with caraway seed after placing it on the plate
Baking	Approx. 15 minutes at 230°C with steam

Extra Information

Variation Possibilities	CreationS premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker crumb colour.
-------------------------	---



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com