

Sourdough Excellent Authentic

Ingredients

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Flour	25%	2500g
Sonextra Zuurdesempoeder (Sourdough)	75%	7500g
Fresh Yeast*	0,1 - 0,3%	10-30g
Water approx.	100%	10000g

Working Method

Mixing	Dissolve the yeast in the water and then mix it with flour and Sonextra Zuurdesempoeder Stir it smoothly in a bucket** which size is twice as much than the mass
Intermediar proof	Leave it for 12-48 hours in the proofer at 28°C
Scale	10-30% of the flour weight

Extra Information

Remarks	Do NOT save the remnants of the dough in the freezer * Yeast dosage: -0.1% 48 hours fermentation -0.2% 24 hours fermentation -0.3% 12 hours fermentation Tip **: Sonneveld bucket is well suited for this occasion.
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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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