

Sourdough Mild

Ingredients

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Flour	75%	7500g
<i>Sonextra Zuurdesempeoder (Sourdough)</i>	25%	2500g
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 Zuurdesempeoder 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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