

Spelt Bloomer



Ingredients

Spelt Bloomer

Vitason Spelt	100%	10000g
Yeast	2,5%	250g
Water approx.	46%	4600g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. Mix long, at slow speed, for a good water absorption and knead off shortly
Scale	Dough pieces of 720 grams and round up
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf and place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 220°C with steam



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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