

Spring Bread



Ingredients

Spring Bread

Flour	100%	10000g
QS Boterstol (Dutch Stollen)	20%	2000g
Salt	2%	200g
Fresh Yeast	8%	800g
Water approx.	64%	6400g

Filling 1

Raisins	80%	8000g
Fruitmix	20%	2000g

Filling 2

Coconut Spice	47%	4700g
Dried Strawberries	7,5%	750g
Dried Blackcurrants	7,5%	750g

Decoration

Almonds

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling 1 in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 250 gram and rounding
Dough proof	Approx. 25 minutes
Moulding	Flatten the proofed dough pieces and place them in a pie-plate ø 18-20 cm. Pipe 100 gram of filling 2 in the center of the dough to approx. 2.5 cm from the edge of the dough. Cover this with a second flattend dough piece. Slightly press the top piece around the filling and brush with egg wash
Final proof	Approx. 35 minutes
Baking	Approx. 35 minutes at 240°C
Finishing	After cooling down cover it with clarified butter and sprinkle with burnished almonds

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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