

# Spring Splendor



## Ingredients

### Spring Splendor

Flour	50%	5000g
<b>Sonnetmix Inverno</b>	<b>50%</b>	<b>5000g</b>
Fresh Yeast	6%	600g
Cocoa Powder	2%	200g
Water approx.	53%	5300g

### Filling 1

Chocodrups (for use in baked products)	30%	3000g
Walnuts	30%	3000g

### Filling 2

Almond Paste	36%	3600g
--------------	-----	-------

## Working Method

Scale	Scale the Almond Paste in pieces of approx. 100 gram and roll them so that they can be fold into the dough
Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly put mix filling 1 in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 600 gram and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf and fold an piece of Almond Past in. Place the dough pieces close to each other on a baking sheet
Final proof	Approx. 40 minutes
Baking	Approx. 45 minutes at 200°C
Finishing	Brush directly after baking with melted butter. After cooling down sprinkle with icing sugar



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto: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](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)