

Spring Twig



Ingredients

Spring Twig

Flour	25%	2500g
CreationS Sunflower	25%	2500g
Sonnetmix Inverno	50%	5000g
Fresh Yeast	8%	800g
Sonplus Grof Volkoren (Wholemeal)	2%	200g
QS Luxe Superieur (Soft Luxury Bread)	10%	1000g
Water approx.	52%	5200g

Filling

Hazelnut pieces (burnished)	30%	3000g
Raisins	20%	2000g
Dried Apricots pieces	10%	1000g

Decoration

Icing Sugar		
Almond Flakes		

Working Method

Decorating	Decorate the product with icing sugar
Kneading	Mix all ingredients into a well kneaded dough, mix directly in the filling
Dough temperature	Approx. 26°C
Scale	Approx. 1800 gram
Dough proof	Approx. 10 minutes
Dividing	Divide with divider moulder in 30 equal pieces
Processing	Two pieces together, strike out the almond flakes and cut in
Final proof	Approx. 90 minutes
Baking	Approx. 10 minutes at 240°C

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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