

# Sugar Bread (Belgian)



## Ingredients

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Flour (High-Protein)	100%	10000g
<i>Proson Luxe au Beurre</i>	12%	1200g
Yeast	6%	600g
Salt	1,7%	170g
Water approx.	54%	5400g

### Filling

Sugar Nibs P4	40%	4000g
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## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 300 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a round loaf and place the dough pieces on round lubricated aluminum pie-plates. Brush with egg wash if desired
Final proof	Approx. 60 minutes
Decorating	Just before baking incise if desired
Baking	Approx. 25 minutes at 210°C



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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