

Sunflower Break Bread



Ingredients

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Flour	50 %	5000g
Vitason Zonnepit (sunflowerseed) 50%	50 %	5000g
Fresh Yeast	5 %	500g
Water approx.	55%	5500g
Decoration		
Sunflower seed	5%	500g
Sesame seed	5%	500g
Poppy seed	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1650 gram (30 pieces)
Dough proof	Approx. 10 minutes
Moulding	Divide and round up, decorate and place the doughpieces in a cake pan
Final proof	Approx. 60 minutes
Baking	Approx. 15 minutes at 230°C
Baking in rotation oven	Approx. 15 minutes at 220°C

Extra Information

Remarks	The combination between Vitason sunflower seed, olive oil and dried chive will give you a distinctive crusty small bread
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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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