

Sunflower Grains Loaf



Ingredients

Sunflower Grains Loaf

| | | |
|---|-----|-------|
| Wholemeal flour | 75% | 7500g |
| <i>Vitason Korenmout (wheat malt) 25%</i> | 25% | 2500g |
| Fresh Yeast | 3% | 300g |
| Water approx. | 65% | 6500g |

Filling

| | | |
|--------------------------|-----|-------|
| Burnished Sunflower Seed | 20% | 2000g |
|--------------------------|-----|-------|

Working Method

| | |
|-------------------|---|
| Kneading | Knead all ingredients into a smooth and well developed dough. Right after kneading mix the burnished sunflower seeds filling |
| Dough temperature | Approx. 26°C |
| Scale | Approx. 475 gram |
| Dough proof | Approx. 40 minutes and shape as an loaf bread. Optionally, decorate with sun flakes and push sunflower seeds in the bottom part |
| Final proof | Approx. 70 minutes |
| Baking | Approx. 40 minutes at 240°C, with steam |



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

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 - info@sonneveld.com