

Sunflower Grains Loaf



Ingredients

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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
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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

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