

# Sunflower Kernel Sandwich Bread



## Ingredients

### Sunflower Kernel Sandwich Bread

Flour T65	50%	5000g
<b>Vitason Zonnepit (sunflowerseed) 50%</b>	<b>50%</b>	<b>5000g</b>
Dairy Butter	10%	1000g
Caster Sugar	4%	400g
Fresh Yeast	2%	200g
Water approx.	54%	5400g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 930 grams and rounding
Dough proof	Approx. 50 minutes
Moulding	Mould as a long loaf and divide the dough pill into four equal pieces. Turn each piece a quarter and lay them against each other in a casino baking tin (four pieces)
Final proof	Approx. 60 minutes
Baking	Insert at 260°C and bake approx. 30 minutes at 230°C



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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