

# Sunflower Loaf



## Ingredients

### Sunflower Loaf

Flour	50%	5000g
<b>Vitason Zonnepit (sunflowerseed) 50%</b>	<b>50%</b>	<b>5000g</b>
Fresh Yeast	2,5%	250g
Water approx.	50%	5000g
<b>Decoration</b>		
Sunflower Seed	5%	500g
Rye Flour	5%	500g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 450 gram
Dough proof	Approx. 40 minutes
Moulding	Shape as a loaf
Decorating	Decorate the bottom part with sunflower seeds and the top part with rye flour
Cutting	With a small 3,5 mm round cutter, through a rotating movement slice four circles
Final proof	Approx. 75 minutes
Baking	Approx. 35 minutes at 230°C, with steam, bake as oven floor bread



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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