

Sunflower Round Loaf



Ingredients

Sunflower Round Loaf

Flour	50 %	5000g
Vitason Zonnepit (sunflowerseed) 50%	50 %	5000g
Fresh Yeast	2,5 %	250g
Water approx.	55%	5500g

Working Method

Kneading	Knead all ingredients into a smooth and well kneaded dough
Dough temperature	Approx. 26°C
Scale	Approx. 450 gram
Dough proof	Approx. 40 minutes
Moulding	Shape like a round loaf and slightly flatten
Decorating	Mark a small circle in the middle using a round cookie cutter. Decorate the inside part with sunflower seeds and outer part with corn grids
Cutting	Slice the dough 8 times like a shape of sunflower
Final proof	Approx. 65 minutes
Baking	Approx. 35 minutes at 230°C with steam. Bake as an oven floor bread
Baking in rotation oven	Approx. 35 minutes at 220°C

Extra Information

Remarks	Combining Vitason sunflower seed with olive oil and dried chives will give you a distinctive crusty 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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