

# Turkish Bread



## Ingredients

### Turkish Bread

Flour	100%	10000g
<i>Sonplus Krokant Extra (Crispy)</i>	2%	200g
<i>QS Zacht Luxe (Luxury Soft Rolls)</i>	1%	100g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	57%	5700g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C.
Bulk proof	Approx. 25 minutes
Scale	Dough pieces approx. 440 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Crush the the raised dough pieces with your hollow hand. Place the dough pieces on with rice flour prepared inserter or baking sheets
Final proof	Approx. 30-40 minutes.
Decorating	Optional: sprinkle the dough pieces with sesame seeds and / or rice flour and / or incise the form of a diamond
Baking	Approx. 25 minutes at 240°C. with a lot of steam.

## Extra Information

Variation Possibilities	Mix 2% of Sesame into the dough.
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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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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