

Walnut Mocha Turban



Ingredients

Walnut Mocha Turban

Flour	50%	5000g
<i>Sonnetmix Inverno</i>	<i>50%</i>	<i>5000g</i>
Fresh Yeast	8%	800g
Mocha extract	3%	300g
Water approx.	48%	4800g

Filling

Raisins	30%	3000g
Sugar Nibs P4	20%	2000g
Cashew Nuts	20%	2000g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading directly put mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 700 gram for turban baking tin shape
Dough proof	Approx. 20 minutes
Moulding	Mould as a round loaf. Slightly flatten, put a hole in the center and place it directly in the turban baking tin
Final proof	Approx. 40 minutes
Baking	Approx. 40 minutes at 200°C
Finishing	For decoration sprinkle with icing sugar

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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