

Walnut Sugar Bread



Ingredients

Walnut Sugar Bread

Flour(high-protein)	100%	10000g
QS Zacht Luxe (Luxury Soft Rolls)	15%	1500g
Fresh Yeast	8%	800g
Sonextra Bruin (Sonextra brown)	2%	200g
Salt	2%	200g
Cinnamon	1%	100g
Water approx.	56%	5600g
Filling		
Sugar Nibs P4	50%	5000g
Mixed Nuts (Almonds, Hazelnuts, Walnuts)	50%	5000g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 gram and rounding
Dough proof	Approx. 15 minutes
Moulding	Mould as a small round loaf. Place the dough pieces into round pie-plates. Place the pie-plates on with baking paper covered baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 30 minutes at 225°C

Extra Information

Remarks	For extra tenderness, soak the nuts.
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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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