

White Bloomer (FermenSon Prestige)



Ingredients

White Bloomer (FermenSon Prestige)

| | | |
|---------------------------|-----------|-------------|
| Flour | 100% | 10000g |
| Fresh Yeast | 2,5% | 250g |
| FermenSon Prestige | 2% | 200g |
| Salt | 1,22% | 122g |
| Water approx. | 57% | 5700g |

Working Method

| | |
|-------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| Kneading | Knead all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 26°C |
| Scale | Scale dough pieces (920 grams for big bloomers or 450 grams for small bloomers) and rounding |
| Dough proof | Approx. 40 minutes |
| Moulding | Mould as desired, round or long shape, decorate even and place the dough pieces on with rice flour prepared inserters or baking sheets |
| Final proof | Approx. 70 minutes |
| Decorating | Incise before baking as desired |
| Baking | Approx. 30 minutes at 235°C with steam (small bloomers approx. 25 minutes) |



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com