

White Bloomer (UK)



Ingredients

White Bloomer (UK)

Flour	100%	10000g
Fresh Yeast	3%	300g
Salt	2%	200g
Sonplus Super Fines 2	0,8%	80g
Water approx.	53-60%	5300-6000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 25-28°C
Scale	Dough pieces approx. 1000 grams
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf Place the dough pieces on baking sheets
Final proof	Approx. 40-60 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 40-55 minutes at 190-200°C



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