

White Butter Tin Bread



Ingredients

White Butter Tin Bread

| | | |
|---------------------|------|----------|
| Flour | 100% | 10000g |
| Sonplus Melk (Milk) | 8% | 800g |
| Dairy butter | 3-5% | 300-500g |
| Fresh Yeast | 2.5% | 250g |
| Salt | 1.5% | 150g |
| Water approx. | 54% | 5400g |

Working Method

| | |
|-------------------|---|
| Kneading | Mix all ingredients in to a smooth and well developed dough |
| Dough temperature | Approx. 27°C |
| Scale | Dough pieces approx. 900 grams and rounding |
| Dough proof | Approx. 45 minutes |
| Moulding | Mould as a long loaf Place the dough pieces into baking tins |
| Final proof | Approx. 70 minutes |
| Baking | Approx. 30-35 minutes at 235°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

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