

White Butter Tin Bread



Ingredients

White Butter Tin Bread

Flour	100%	10000g
<i>Proson Luxe au Beurre</i>	<i>5-10%</i>	<i>500-1000g</i>
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	56%	5600g

Working Method

Kneading	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces aApprox. 900 grams and rounding
Dough proof	Approx. 40 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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