

## White Round Loaf (FermenSon Prestige)



### Ingredients

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Flour	100%	10000g
Fresh Yeast	2,5%	250g
<b>FermenSon Prestige</b>	<b>2%</b>	<b>200g</b>
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 loafs or 450 grams for small loafs) and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as desired, round shape, decorate even and place the dough pieces on with rice flour prepared inserters or baking sheets
Final proof	Approx. 70 minutes
Decorating	Just before baking dust with rye flour and incise as desired
Baking	Approx. 35 minutes at 235°C with steam (small round loafs approx. 25 minutes)



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

#### Bakery Ingredients

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