

# White Toast Bread (Hungary)

## Ingredients

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### White Toast Bread (Hungary)

Flour	100%	10000g
<i>Proson Wit Prestige (white)</i>	3%	300g
Fresh Yeast	3%	300g
Salt	2%	200g
Sonplus Super Fines 2	0,8%	80g
Sonextra Anti Mould	0,4%	40g
Water approx.	52-56%	5200-5600g

## Working Method

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Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 14-18°C
Scale	Approx. 500 grams for 4 pieces
Dough proof	Approx. 10 minutes
Moulding	Mould as toast loaf
Final proof	Approx. 50-70 minutes
Baking	Approx. 35-40 minutes at 195-210°C



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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