

Wholemeal Fruit Bread



Ingredients

Wholemeal Fruit Bread

Wholemeal flour	50%	5000g
Flour	25%	2500g
<i>Vitason Korenmout (wheat malt) 25%</i>	25%	2500g
<i>Proson Vruchten Citrus (fruit citrus)</i>	5%	500g
Fresh Yeast	7%	700g
Water approx.	62%	6200g
Filling		
Raisins	40%	4000g
Choco drops	15%	1500g
Nuts	15%	1500g
Sugar Nibs P2	15%	1500g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading mix the filling directly in the dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450/500 gram and rounding
Dough proof	Approx. 35 minutes
Moulding	Mould as a short loaf. Place two dough pieces into one baking tin. Repeat this for each baking tin
Final proof	Approx. 60 minutes
Baking	Approx. 35 minutes at 220°C, with a little steam

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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