

Wholemeal Fruit Bread



Ingredients

Wholemeal Fruit Bread

Wholemeal flour	100%	10000g
<i>Sonplus Vruchten Extra (Fruited Bread Extra)</i>	15%	1500g
<i>Sonplus Grof Volkoren (Wholemeal)</i>	5%	500g
Fresh Yeast	10%	1000g
Salt	2%	200g
Water approx.	70%	7000g
Filling:		
Currants and / or Raisins	110%	11000g

Working Method

Kneading	Knead all ingredients into a smooth and well developed. After kneading mix directly the filling in the dough
Dough temperature	Approx. 26 °C
Scale	Dough pieces approx. 950 gram and rounding
Dough proof	Approx. 30 minutes
Moulding	Mould as a long loaf. Place the dough pieces into baking tins
Final proof	Approx. 75 minutes
Baking	Approx. 40-45 minutes at 200-210°C

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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