

# Wholemeal Milk Loaf (Hungary)

## Ingredients

### Wholemeal Milk Loaf (Hungary)

|                                    |            |              |
|------------------------------------|------------|--------------|
| Wholemeal                          | 50%        | 5000g        |
| Flour                              | 50%        | 5000g        |
| <b>Proson Luxe au Beurre</b>       | <b>10%</b> | <b>1000g</b> |
| Sugar                              | 10%        | 1000g        |
| <b>Proson Volkoren (wholemeal)</b> | <b>5%</b>  | <b>500g</b>  |
| Yeast                              | 5%         | 500g         |
| Sonplus Creme Hefeteig             | 5%         | 500g         |
| Salt                               | 1,5%       | 150g         |
| Water approx.                      | 48-53%     | 4800-5300g   |

### Filling

|                |
|----------------|
| Dried Plum     |
| Walnut (whole) |
| Honey          |

## Working Method

|                   |  |
|-------------------|--|
| Kneading          | Mix all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 28-32°C  |
| Scale             | Approx. 2100 grams for 6 pieces                            |
| Dough proof       | Approx. 10-20 minutes                                      |
| Moulding          | In various shapes  |
| Final proof       | Approx. 50-70 minutes                                      |
| Baking            | Approx. 40 minutes at 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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