

# 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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