

Wholemeal Tin Bread with Crushed Wheat



Ingredients

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Wholemeal	70%	7000g
<i>Sonplus Grof Volkoren (Wholemeal)</i>	6%	600g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	34%	3400g
Crushed wheat	30%	3000g
Soaking water for Chrused Wheat	30%	3000g

Working Method

Soaking	Pre-soak the crushed wheat in his own weight of water for approx. 15-30 minutes
Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 935 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a long loaf Place the dough pieces into baking tins
Final proof	Approx. 70 minutes
Baking	Approx. 40 minutes at 240°C



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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