

Winter Loaf



Ingredients

Winter Loaf

Flour	100%	10000g
QS Donker Volkoren (Dark Wholemeal)	12%	1200g
Fresh Yeast	2,5%	250g
Salt	1,5%	150g
Water approx.	45%	4500g
Granary	15%	1500g
Soaked water granary	15%	1500g

Filling

Burnished Sun Flower Seeds	10%	1000g
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Working Method

Processing	Soak the granary in a lukewarm water for about 30 minutes
Kneading	Knead all ingredients into a smooth and well developed. Slightly mix in the filling
Dough temperature	Approx. 27°C
Scale	Approx. 435 gram for loafs (round breads), approx. 870 gram for tin bread, and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould as a round (floor baked) or long loaf (tin bread)
Decorating	With Sun flower seeds. Place the dough pieces on inserter, baking sheets or into bicing tins
Final proof	Approx. 60 minutes for loafs (round bread) and approx. 70 minutes for tin bread
Baking	Approx. 30-35 minutes at 230°C, with steam



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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