

Winter Wealth



Ingredients

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Flour	50%	5000g
Sonnetmix Inverno	50%	5000g
Fresh Yeast	8%	800g
Mocha extract	3%	300g
Water approx.	48%	4800g

Filling

Sugar Nibs P4	20%	2000 g
Raisins	30%	3000 g
Cashew Nuts	20%	2000 g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. Mix directly into the filling
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 600 gram and rounding
Dough proof	Approx. 20 minuten
Moulding	Mould as a long loaf. Place the dough pieces close to each other on baking sheets, so that the breads bake against each other
Final proof	Approx. 40 minutes
Decorating	Just before baking decorate with rye flour and incise 5 times.
Baking	Approx. 45 minutes at 200°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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