

Winter Wealth with Almond Paste



Ingredients

Winter Wealth with Almond Paste

Flour	50%	5000g
Sonnetmix Inverno	50%	5000g
Fresh Yeast	8%	800g
Mocha extract	3%	300g
Water approx.	48%	4800g
Filling 1		
Sugar Nibs P4	20%	2000g
Raisins	30%	3000g
Cashew Nuts	20%	2000g
Filling 2		
Almond paste and Caramel Nuts paste	88%	3800g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. Directly add filling number 1
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 600 gram and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a long loaf but fold 100 grams of almond paste in. Place the dough pieces close together on a baking sheet, so that the breads bake against each other
Final proof	Approx. 40 minutes
Baking	Approx. 45 minutes at 200°C
Finishing	Wash directly after baking with melted butter

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
---------	---

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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com