

Zopfe



Ingredients

Zopfe

Flour (Type 550)	100%	10000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	8%	800g
Salt	1,5%	150g
Water approx.	63%	6300g

Decoration

Sugar Nibs P2

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 2250 grams (30 pieces) so it can be divided with the machine (3 braid is then 450 grams) (4 braid is then 600 grams)
Moulding	After dividing roll braids in stages on length As desired make 3 or 4 braid
Decorating	Just before baking brush with egg wash and sprinkle with Sugar Nibs P2
Baking	Approx. 35 minutes at 170°C with steam Open steam slide in time



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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