

Brown Tin Bread using Sonneveld Sonplus CL

Ingredients:

	<u>kg</u>
Flour	5.000
Wholemeal	5.000
Fresh Yeast	0.200
Salt	0.150
Sonneveld Sonplus CL	0.100
Water approx.	5.800

Method:

- Kneading: Knead all ingredients into a smooth and well developed dough
- Dough temperature: Approx. 27°C
- Scale: Dough pieces approx. 910 grams and rounding
- Dough proof: Approx. 40 minutes
- Moulding: Mould as a long loaf. Place the dough pieces in baking tins
- Final proof: Approx. 70 minutes
- Baking: Approx. 35-40 minutes at 240°C