

**Chia Buckwheat Bloomer (round model)**

**Ingredients:**

	<b>kg</b>
Flour (protein)	5.000
Sonneveld Vitason Chia Buckwheat	5.00
Fresh Yeast	0.250
Water approx.	5.400

**Method:**

- Kneading: Mix all ingredients into a smooth and well developed dough
- Dough temperature: Approx. 26°C
- Scale: Approx. 450 grams and round up
- Dough proof: Approx. 25 mins
- Moulding: Round up again, if desired decorate for instance with sesame seeds and place on with rice flour prepared inserter or baking sheets
- Final proof: After approx. 50 minutes turn the dough pieces on the inserter device so that the closure comes above. Leave it for approx. 5 minutes
- Decorating: Just before baking sprinkle with rye flour
- Baking: Insert at approx. 230°C with steam and bake at 210°C for approx. 35 minutes