

White Bloomer

Ingredients:

	kg
Flour	10.000
Sonplus CL	0.100
Fresh Yeast	0.200
Salt	0.150
Water approx.	5.500

Method:

- Kneading: Knead all ingredients into a smooth and well developed dough
- Dough temperature: Approx. 27°C
- Scale: Dough pieces approx. 900 grams and rounding
- Dough proof: Approx. 45 minutes
- Moulding: Mould as a long loaf. Place the dough pieces on a with rice flour prepared inserter or baking sheets
- Final proof: Approx. 60 minutes
- Decorating: Just before baking sprinkle with rye flour and incise as desired
- Baking: Approx. 35 minutes at 235°C, with steam