

White Tin Bread using Sonneveld Proson Top Line CL

Ingredients:

	<u>kg</u>
Flour	16.000
Sonneveld Proson Top Line CL	0.480
Fresh Yeast	0.320
Salt	0.240
Water approx.	9.280

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. 40 minutes
- Moulding: Mould as a long loaf. Place the dough pieces into baking tins
- Final proof: Approx. 70 minutes
- Baking: Approx. 30-35 minutes at 235°C