

*Taste the
energy of
the sun*

Sonnenkorn



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Jung SonnenKorn

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With Jung SonnenKorn you bring the power of the sun to your specialty range of wholemeal bread and rolls. Selected types of cereals and oil seeds offer your clients versatile enjoyment for every day, every occasion and for every taste.

- retains its typical character in particular due to the sunflower seeds and spelt wholemeal groats, in addition to the rye wholemeal groats and linseed
- strong flavour with kernels, yet at the same time deliciously loose
- the rustic crust is typical
- effortless and certain processing due to rolled wholemeal groats
- perfect for interrupted proving and delayed proving

Recipe

Pre-dough:

5.000 g Jung SonnenKorn

6.500 g water (approx.)

Method

Mix the Jung SonnenKorn and water, leave to soak for 30 - 60 minutes.

Dough resting time 20 minutes, dough has to be covered.

Scale, form and bake.

Dough:

11.500 g Pre-dough

5.000 g wheat flour,

200 g yeast

Method

Mix the ingredients 2 minutes slowly and 8 - 12 minutes fast in the spiral mixer.

Note: The ingredients have to be mixed intensively!

Dough temperature: 26 °C.

Bulk fermentation: 35 - 40 minutes.

Scaling weight: 875 g.

Mould.

Final proof 45 minutes.

At 3/4 proof make a cut length wise.

Bake with a little steam.

Baking temperature:

250 °C (decreasing).

Baking time for 750 g bread:

45 - 50 minutes.

Baking time for 500 g bread:

40 - 45 minutes.

Yield 19 pieces.

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