

Autumn Crown



Ingredients

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Flour (High-Protein)	100%	10000g
QS Vruchten Geel (Fruit Bread)	10%	1000g
Fresh Yeast	5%	500g
Proson Krokant Malt (crusty malt)	2%	200g
Salt	1,5%	150g
Water approx.	50%	5000g

Laminate:

Butter (40% of dough weight)	40%	6760g
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Filling:

Creme Patissier

Finishing:

Fondant

Forest Fruit Filling

Working Method

Kneading	Mix all the ingredients into a dough which is almost developed
Dough temperature	Approx. 23°C
Dough proof	Approx. 10 minutes
Laminate	Roll out the dough and spread the butter across half of the dough piece After this, fold the other half across it and laminate it two times in three (2 x 3)
Dough rest	Approx. 10 minutes
Laminate	One time in three (1 x 3)
Moulding	Roll the dough into a slice with a thickness of 3.5 mm Cut squares of 8 centimeters long and 8 centimeters wide Incise a cross in the center and fold the outside points to each other and compress it slightly Place the dough pieces with the lock below on with baking paper prepared baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking press the centre a little bit and inject a cap Creme Patissier in it
Baking	Approx. 18 minutes at 220°C with a bit steam
Finishing	Finish with Forest Fruit filling and Fondant



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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