

# Celebread Mediterranée (Cheese Onion)



## Ingredients

### Celebread Mediterranée (Cheese Onion)

Flour	60%	6000g
CreationS Mediterranean	40%	4000g
QS Croustillant (Crispy)	3%	300g
Fresh Yeast	2.5%	250g
Salt	1%	100g
Water approx.	50%	5000g

### Filling

Sonextra Marinade Cheese Onion

### Decoration

Grated Cheese

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1100 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide, round up and make finger rolls. Place 10 finger rolls into a pie-plate
Decorating	Bring the Marinade Cheese Onion dosed in between the finger rolls and decorate with grated cheese
Final proof	Approx. 70 minutes
Baking	Approx. 16 minutes at 240°C



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

### Bakery Ingredients

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