

# Bitterball Buns



## Ingredients

### Bitterball Buns

Flour	50%	5000g
Vitason Mais (maize) 50%	50%	5000g
Fresh Yeast	6%	600g
Sonplus Luxe (Luxury)	5%	500g
Water approx.	56%	5600g
<b>Filling</b>		
360 pieces of Van Dobben Bitterballs		
<b>Decoration</b>		
Mais Grids	5%	500g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1350 grams (30 pieces)
Dough proof	Approx. 10 minutes of bowl proof en divide /round up
Dividing	Divide and round up After approx. 5 minutes fold the (frozen) Bitterballs into the dough pieces and round it up again Decorate with Mais Grids and place the dough pieces on baking sheets
Final proof	Approx. 90 minutes The final proof will take a bit longer due to the frozen Bitterballs
Baking	Approx. 8 minutes at 260°C

## Extra Information

Remarks	Warm the Bitterball Buns for consumption in the microwave (15 seconds at 900 watts is sufficient)
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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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