

Boki (Polish Crispy Rolls)



Ingredients

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Flour	100%	10000g
Fresh Yeast	2-4%	200-400g
Salt	2%	200g
Sugar	1%	100g
Fat	1%	100g
<i>Proson Uni-force Royal</i>	<i>0,2-0,5%</i>	<i>20-50g</i>
Water approx.	56%	5600g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Bulk proof	Approx. 10 minutes
Scale	Approx. 3200 gr. (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up Decorate if desired Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Decorating	Just for baking incise as desired
Baking	Approx. 16-18 minutes at 220°C, with steam.



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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