

Bourgondy Country Rolls



Ingredients

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Flour	100%	10000g
Fresh Yeast	4%	400g
<i>Proson Wit Bourgondy (white)</i>	2,5%	250g
<i>Proson Krokant Malt (crusty malt)</i>	1,5%	150g
Salt	1,5%	150g
Water approx.	56%	5600g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1650 grams (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide but don't round up Place the dough pieces on baking sheets and sprinkle with rye flour
Final proof	Approx. 60 minutes
Baking	Approx. 18 minutes at 230°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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