

# Cadets



## Ingredients

### Cadets

Flour	100%	10000g
Fresh Yeast	6%	600g
<i>Sonplus Melk (Milk)</i>	5%	500g
<i>Crème Sonnomel</i>	5%	500g
Salt	1,5%	150g
Water approx.	54%	5400g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 25°C
Bulk proof	Approx. 30 minutes
Scale	Approx. 1700 grams (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up Place the dough pieces on a with rice flour prepared workbench Sprinkle with rice flour and cover with plastic sheets
Dough proof	Approx. 20 minutes
Moulding	Press the dough pieces with the cadet plug Place the dough pieces upside down and slightly folded between doilies
Final proof	Approx. 45 minutes, full leave to rise
Processing	Just before baking turn the dough pieces around and place them on a with rice flour prepared inserter or baking sheets
Baking	Approx. 15 minutes at 250°C with a bit steam



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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