

# Caramel Nut Magnificence



## Ingredients

### Caramel Nut Magnificence

Flour	50%	5000g
<i>Sonnetmix Inverno</i>	50%	5000g
Fresh Yeast	6%	600g
Water approx.	50%	5000g
<b>Paste Filling:</b>		
Palma Caramel Nut Paste	100%	4700g
Water (% of paste)	20%	940g
<b>Sprinkle Filling:</b>		
Mixed Nuts	33,3%	1300g
Raisins	33,3%	1300g
Sugar Nibs P4	33,3%	1300g

## Working Method

Filling	Mix the sprinkle filling and also loose the paste off with water
Kneading	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 275 grams (pie-plate ø 16 cm) and mould square
Dough proof	Approx. 10 minutes
Processing	Roll the dough pieces into slices with a thickness of approx. 3 mm Apply 100 grams of paste filling on the dough (spread out) and 70 grams of sprinkle filling Roll the dough piece slightly in the length, round / curve it (as horseshoe) and place it in the pie plate Press the dough pill out slightly and repeatedly incise deeply
Final proof	Approx. 40 minutes
Baking	Approx. 20 minutes at 210°C
Finishing	Brush with jelly after cooling down

## Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly There are also other possibilities other than pie-plate, for example sponge cake pans
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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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