

China Buns



Ingredients

China Buns

| | | |
|---------------------------------------|------|-------|
| Flour (High-protein) | 50% | 5000g |
| Vitason Mais (maize) 50% | 50% | 5000g |
| QS Luxe Superieur (Soft Luxury Bread) | 10% | 1000g |
| Fresh Yeast | 8% | 800g |
| Crème Sonnomel | 5% | 500g |
| Curry | 0,3% | 30g |
| Water approx. | 56% | 5600g |
| Filling | | |
| Raisins | 40% | 4000g |
| Ginger | 20% | 2000g |

Working Method

| | |
|-------------------|--|
| Kneading | Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in |
| Dough temperature | Approx. 26°C |
| Scale | Approx. 1800 grams (30 pieces) |
| Dividing | Divide but do not round up Place the dough pieces on baking sheets |
| Final proof | Approx. 60 minutes |
| Baking | Approx. 9 minutes at 250°C |

Extra Information

| | |
|---------|---|
| Remarks | For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly |
|---------|---|



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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