

# Christmas Tree Decoration

## Ingredients

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### Christmas Tree Decoration

Flour	100%	10000g
<i>Sonplus Spray</i>	<i>6%</i>	<i>600g</i>
Creme Lux Wit	6%	600g
Salt	1,5%	150g
Fresh Yeast	0.25%	25g
Ice Water approx.	48%	4800g

## Working Method

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Kneading	Mix all the ingredients into a dough which is almost well developed Use ice water during this process
Dough temperature	As cold as possible
Dough rest	Approx. 2 hours in the refrigerator
Moulding	Roll the dough into a slice with a thickness of 6-7 mm  Christmas Figures: Stick the forms out with a plug, brush with egg wash and decorate as desired  Mini Croissants: Cut 10 cm to 9 cm mini buns (weight approx. 35 gram) brush with egg wash and decorate as desired
Final proof	Approx. 70 minutes
Decorating	Brush with egg wash again If necessary, prick through to avoid it from blistering Decorate as desired
Baking	Approx. 30 minutes at 220°C



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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