

Coco Twister



Ingredients

Coco Twister

Flour	50%	5000g
<i>Sonnetmix Inverno</i>	50%	5000g
Fresh Yeast	5%	500g
<i>Proson Krokant Malt (crusty malt)</i>	2%	200g
Water approx.	40%	4000g

Laminate

Butter for laminating, approx.	60%	6000g
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Filling

Coconut Paste

Fruitfilling Apricot

Decoration

Fondant or Icing Sugar

Working Method

Kneading	Mix all the ingredients into a dough which is not fully developed
Dough temperature	Approx. 20°C
Dough rest	Approx. 10 minutes in the refrigerator
Laminate	Fold the butter plastically before folding (40% of the dough, = approx. 60% of the flour) Laminate it, fold in once in three (1 x 3) Let the dough rest in the refrigerator After 15 minutes laminate it again, fold it once in three (1 x 3) Let the dough rest again in the refrigerator
Moulding	Roll the dough into a slice with a thickness of 3,5 mm Cut it in a rectangular manner 11 centimeters long and 12 centimeters wide Pipe 15 grams of coconut paste and 15 grams of fruitfilling Apricot in the center and fold the two sides to each other Place the dough pieces on with baking paper prepared baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 22 minutes at 220°C with a little steam
Finishing	After baking brush with fondant or sprinkle with icing sugar



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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