

Cocobanana



Ingredients

Cocobanana

Flour (High-protein)	100%	10000g
<i>QS Boterstol (Dutch Stollen)</i>	30%	3000g
Fresh Yeast	9%	900g
Salt	1,5%	150g
Cinnamon	0,5%	50g
Water approx.	60%	6000g
Filling:		
Raisins	60%	6000g
Sugar nibs	10%	1000g
Mix Tropical	15%	1500g
Decoration:		
Yellow Fondant	7%	700g
Desiccated Coconut	5%	500g

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. 1200 grams (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up Place 9 dough pieces into a square pie-plate of 15 x 15 cm Place the pie-plates on baking sheets
Final proof	Approx. 70 minutes
Baking	Approx. 10 minutes at 250°C
Finishing	After cooling down brush with Yellow Fondant and sprinkle with dried and shredded coconut

Extra Information

Remarks

For better softness in the baked product 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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