

# Craquelin



## Ingredients

### Craquelin

Flour (high-protein)	100%	10000g
<i>Proson Luxe au Beurre</i>	10%	1000g
Yeast	6%	600g
<i>Proson Luxe Gourmand</i>	3%	300g
Salt	1,5%	150g
Water Approx.	54%	5400g

### Filling

Sugar Nibs P4	35%	3500g
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## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough Take off a piece of dough as cover.
Dough temperature	Approx. 26°C
Scale	For each piece: Dough coats 100 grams Sugar dough 330 grams and rounding
Dough proof	Approx. 10 minutes
Moulding	Mould as a round loaf, close the dough in with the coat Place the dough pieces into aluminium pie-plates If desired brush with egg wash
Decorating	Incise and decorate with sugar nibs
Final proof	Approx. 45 minutes
Baking	Approx. 25-30 minutes at 210°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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