

Crispy Champions Rolls



Ingredients

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Flour	50%	5000g
Vitason Licht Meergranen (multigrain light) 50%	50%	5000g
Fresh Yeast	4%	400g
Sonplus Krokant Extra (Crispy)	3%	300g
Water approx.	57%	5700g

Decoration:

Sunflower Seeds approx.	2%	200g
Poppy Seed approx.	1%	100g
Sesame Seed approx.	1%	100g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1800 gram (30 pieces)
Dough proof	Approx. 15 minutes
Moulding	Flatten the dough pieces Moisten bottom and upper side Press the bottom side into sunflower seeds, press the upper side into a mixture of sesame and poppy seeds Divide but do not round up Place the dough pieces on baking sheets
Final proof	Approx. 70 minutes
Baking	Approx. 18 minutes at 230°C with steam



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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