

Crispy Dark Multigrain Rolls



Ingredients

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Flour	50%	5000g
Vitason Donker Meergranen (multigrain dark) 50%	50%	5000g
Fresh Yeast	4%	400g
Sonplus Krokant Extra (Crispy)	3%	300g
Water approx.	55%	5500g

Decoration:

Sonvlokken

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. 10 minutes
Dividing	Divide and round up. Eventual decorate with Sonvlokken and place the dough pieces on baking sheets
Final proof	Approx. 60 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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04-12-2020