

Crispy Field Rolls



Ingredients

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Flour	75%	7500g
Vitason Korenmout (wheat malt) 25%	25%	2500g
Fresh Yeast	4%	400g
Proson Krokant Malt (crusty malt)	3%	300g
Water approx.	45%	45g
Granary	15%	1500g
Water to soak Granary	15%	1500g

Working Method

Soaking	Pre-Soak the Granary for approx. 30 minutes with lukewarm granary soak water
Kneading	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1600 grams (30 pieces)
Bowl proof	Approx. 15-20 minutes
Dividing	Divide and round up Decorate with Sonvlokken or Songraanmix and place the dough pieces on baking sheets
Final proof	Approx. 65-80 minutes
Baking	Approx. 18-20 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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