

# Crispy Field Rolls



## Ingredients

### Crispy Field Rolls

|   |     |       |
|---|-----|-------|
| Flour                                     | 75% | 7500g |
| <b>Vitason Korenmout (wheat malt) 25%</b> | 25% | 2500g |
| Fresh Yeast                               | 4%  | 400g  |
| <b>Proson Krokant Malt (crusty malt)</b>  | 3%  | 300g  |
| Water approx.                             | 45% | 45g   |
| <b>Granary</b>                            | 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<br>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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)

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