

Crispy Italian Rolls Spicy



Ingredients

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Flour	95%	9500g
Rye Flour	5%	500g
Fresh Yeast	4%	400g
Sonplus Krokant Extra (Crispy)	3%	300g
(Fresh) Dill	3%	300g
(Fresh) Rosemary	2%	200g
Salt	1,5%	150g
Olive Oil	3%	300g
Water approx.	55%	5500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces of approx. 120 gram and rounding
Dough proof	Approx. 20 minutes
Moulding	Round up again and place the dough pieces on with rice flour prepared inserters or baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking sprinkle with Rice flour and incise each dough piece twice
Baking	Approx. 18 minutes at 230°C with steam Bake it in a lightly coloured manner



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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27-02-2021