

# Crispy Maize Buns



## Ingredients

### Crispy Maize Buns

Flour	60%	6000g
CreationS Maize	40%	4000g
Fresh Yeast	3%	300g
Sonplus Krokant Extra (Crispy)	3%	300g
Water approx.	57%	5700g

### Decoration:

Maize Grits

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1600 grams
Dough rest	Approx. 10 minutes
Dividing	Only divide and not rounding. Decorate with maize grits. Place separately on baking slides and slightly flatten
Final proof	Approx. 60 minutes
Baking	Approx. 18 minutes at 230°C with little 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

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