

Crispy Maize Herb Rolls



Ingredients

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Flour	50%	5000g
<i>Vitason Mais (maize) 50%</i>	<i>50%</i>	<i>5000g</i>
Fresh Yeast	5%	500g
<i>Sonplus Krokant Extra (Crispy)</i>	<i>3%</i>	<i>300g</i>
Mexican Spices	0.5%	50g
Water approx.	56%	5600g
Decoration:		
Maize Grids	10%	1000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1650 grams (30 pieces)
Dough proof	Approx. 15 minutes
Moulding	Divide and round up. Decorate with Maize grids and place the dough pieces on baking sheets
Final proof	Approx. 70 minutes
Baking	Approx. 16 minutes at 225°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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