

Crispy Maize Rolls



Ingredients

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Flour	50%	5000g
<i>Vitason Mais (maize) 50%</i>	<i>50%</i>	<i>5000g</i>
Fresh Yeast	3%	300g
<i>Sonplus Krokant Extra (Crispy)</i>	<i>3%</i>	<i>300g</i>
Water approx.	57%	5700g

Decoration

Mixture of Maisgrids and Poppy Seeds

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1600 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Only divide and don't round up. Decorate with a mixture of semolina and poppy seeds. Place the dough pieces on baking sheets and slightly flatten them
Final proof	Approx. 60 minutes
Baking	Approx. 18 minutes at 230°C with a bit of 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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