

Crispy Pumpkin Rolls



Ingredients

Crispy Pumpkin Rolls

Flour	50%	5000g
Vitason Pumpkin (Pompoen) 50%	50%	5000g
Yeast	4%	400g
Sonplus Krokant Extra (Crispy)	3%	300g
Water approx.	54%	5400g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C.
Scale	Approx. 1800 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Decorating	Sprinkle with rye flour and press with an apple plug
Final proof	Approx. 80 minutes
Baking	Approx. 18 minutes at 230°C with steam

Extra Information

Variation Possibilities	Bake together to create 'break bread'.
-------------------------	--



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

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 - info@sonneveld.com