

Crispy Pumpkin Rolls



Ingredients

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Flour	70%	7000g
CreationS Pumpkin	30%	3000g
Fresh Yeast	4%	400g
Proson Krokant Malt (crusty malt)	3%	300g
Salt	1,5%	150g
Water approx.	55%	5500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1650 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets. Make a printing with a apple divider on each dough piece
Final proof	Approx. 60 minutes
Baking	Approx. 18 minutes at 230°C with steam

Extra Information

Variation Possibilities	CreationS premixes are to be dosed between 10% and 40% The higher the dose, the more tender the bread, the richer the filling and the darker the crumb color
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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