

Crispy Rolls



Ingredients

Crispy Rolls

Flour	100%	10000g
Fresh Yeast	4%	400g
Proson Krokant Malt (crusty malt)	3%	300g
Salt	1,5%	150g
Water approx.	57%	5700g

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
Moulding	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 18 minutes at 220°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

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