

Crispy Rolls (Frozen Dough)



Ingredients

Crispy Rolls (Frozen Dough)

| | | |
|---------------------------------------|-----------|-------------|
| Flour | 100% | 10000g |
| Fresh Yeast | 4% | 400g |
| Sonplus Krokant Extra (Crispy) | 3% | 300g |
| Sugar | 2% | 200g |
| Salt | 1,5% | 150g |
| Proson Freeze | 1% | 100g |
| Water approx. | 54% | 5400g |

Working Method

| | |
|-------------------|--|
| Mixing | Mix all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 27°C |
| Scale | Approx. 1600 grams (30 pieces) |
| Dough proof | Approx. 15 minutes |
| Dividing | Divide and round up After approx. 5 minutes mould the dough pieces into rolls and place them on baking sheets |
| Freeze | Immediately after moulding store the baking sheets into the freezer |
| Defrost | Defrost the dough pieces in the fridge After that place the baking sheets in the bakery At last place the baking sheets into the proofer |
| Final proof | Approx 60-70 minutes |
| Baking | Approx. 25 minutes at 230°C |



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