

Crispy Sourdough Rolls



Ingredients

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Flour	100%	10000g
Fresh Yeast	4%	400g
Sonplus Krokant Extra (Crispy)	3%	300g
Sonextra Zuurdesempeoder (Sourdough)	1 - 4%	100 - 400g
Salt	1,5%	150g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into smooth and a well developed dough.
Dough temperature	Approx. 27°C
Scale	Approx. 1650 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 80 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 18 minutes at 230°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

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