

# Cronut



## Ingredients

### Cronut

Flour	100%	10000g
Yeast	5%	500g
<b>Sonplus Krokant Extra (Crispy)</b>	<b>2%</b>	<b>200g</b>
Salt	1,5%	150g
Water (ice cold) approx.	55%	5500g

### Laminate:

Butter/margarine	40%	6760g
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## Working Method

Kneading	Mix all ingredients into a dough which is not fully developed
Dough temperature	As cold as possible
Dough rest	Approx. 10 minutes in refrigerator
Laminate	Fold the butter plastically before folding. Laminate it, fold it twice in three (2 x 3). Let the dough rest in the refrigerator. After approx. 10 minutes laminate it again, fold it once in three (1 x 3). Let the dough rest again in the refrigerator
Moulding	Roll the dough into a slice with a thickness of approx. 6 mm. Protrude with a donut plug of desired diameter
Final proof	Approx. 30 minutes at approx. 30°C
Baking	Fry approx. 9 minutes in oil at 180°C
Filling	After cooling down, fill with desired filling



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto: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](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)

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