

# Dark Muesli Buns



## Ingredients

### Dark Muesli Buns

Flour	50%	5000g
Vitason Donker Meergranen (multigrain dark) 50%	50%	5000g
Sonplus Luxe (Luxury)	10%	1000g
Fresh Yeast	8%	800g
Water approx.	55%	5500g
<b>Filling</b>		
Raisins	70%	7000g
Mix Tropical	20%	2000g
<b>Decoration</b>		
Sonvlokken	10%	1000g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2000 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up. Decorate with Sonvlokken and place the dough pieces on baking sheets
Final proof	Approx. 75 minutes
Baking	Approx. 10 minutes at 250°C

## Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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