

Dolce Pane (Cart Wheel)



Ingredients

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Flour	85%	8500g
CreationS Maize	15%	1500g
Sonplus Krokant Extra (Crispy)	3%	300g
Fresh Yeast	2,5%	250g
Salt	1,5%	150g
Water approx.	57%	5700g
Decoration		
Rye Flour	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 450 grams and rounding
Dough proof	Approx. 35 minutes
Moulding	Roll the dough pieces into a round slice with a thickness of approx. 8 mm Place the slices on baking sheets
Final proof	Approx. 45 minutes
Decorating	Just before baking sprinkle with rye flour and press with the cake divider
Baking	Approx. 20-25 minutes at 230°C with steam

Extra Information

Remarks	Creations can be dosed between 10-40%
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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. Our specialists
are glad to assist you.

Bakery Ingredients

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