

Double-It Sweet



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	100%	10000g
Eggs	25%	2500g
Cold water approx.	50%	5000g
Fruit Filling:		
Bake Stable Fruit Filling	230%	23000g

Working Method

Kneading	Mix all ingredients into a smooth and developed dough Mixing time: approx. 5 minutes in first gear
Dough temperature	Approx. 20°C
Moulding	Roll the dough directly into a slice with thickness 1.25 mm and place it on baking paper Stab round pieces of approx. 18 cm, approx. 60 grams of dough Remove the redundant pieces of dough Cut the silicone paper (square) and freeze the dough pieces Remove the dough pieces from the freezer and divide 50 grams of bake stable fruit filling across the dough
Baking	Bake it directly at 240°C on the oven floor, pancakes plate or baking sheet with baking paper for about 1 to 2.5 min
Finishing	Shovel it into a cardboard and fold it directly after baking Eat it while it is hot



For more information please contact
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e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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