

Drożdżówka (Poland)

Ingredients

Drożdżówka (Poland)

| | | |
|-------------------------------------|-----------|-------------|
| Wheat flour | 100% | 10000g |
| Salt | 1,5% | 150g |
| Yeast | 6% | 600g |
| <i>Proson Wit Bourgondy (white)</i> | 6% | 600g |
| Eggs | 10% | 1000g |
| Sugar | 5% | 500g |
| Fat | 3% | 300g |
| Water approx. | 45% | 4500g |

Filling

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|---------------|
| Soncreme Luxe |
| Poppy filling |
| Marmalade |
| Icing Sugar |

Working Method

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|-------------------|---|
| Kneading | Mix all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 27°C |
| Scale | Approx. 1800 grams (30 pieces) |
| Moulding | Mould as the examples on the picture Put the filling into the dough. |
| Final proof | Approx. 45 minutes |
| Baking | Approx. 15-18 minutes at 220-230°C no steam |
| Decorating | Decorate with fondant and nuts |

Extra Information

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| Remarks | For a more shiny crust, brush the Drożdżówki with egg (Sonshine powder) before baking. |
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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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