

Easter Bunnies



Ingredients

Easter Bunnies

Flour (protein enriched)	100%	10000g
<i>Proson Luxe au Beurre</i>	20%	2000g
Sugar	10%	1000g
Fresh Yeast	9%	900g
Salt	1.5%	150g
Whole egg	10%	1000g
Water approx.	45%	4500g

Working Method

Kneading	Knead all the ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Bulk proof	Approx. 10 minutes
Moulding	Roll the dough into a slice with a thickness of approx. 3.5 mm Cut dough pieces out with an Easter plug Place the dough pieces on baking sheets
Decorating	Use raisins or currants for eyes and a part of almond for an ear Brush with egg wash
Final proof	Approx. 70 minutes
Baking	Approx. 10 minutes at 220-230°C
Finishing	Brush with melted butter



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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