

Easter Folàr



Ingredients

Easter Folàr

Flour	50%	5000g
Sonnetmix Inverno	50%	5000g
Fresh Yeast	8%	800g
Water approx.	46%	4600g

Raspberry cake batter

Sonique Luxe Cake	42.9%	7500g
Butter (or Cake Margarine)	21.4%	3750g
Eggs	21.4%	3750g
Raspberry Compound	14.3%	2500g

Filling

Chopped Cranberries	5%	1500g
Pearl Sugar P2 approx.	5%	1500g

Decoration

Pearl Sugar P2 approx.	2%	200g
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Working Method

Cake	Raspberry cake batter: Mix the butter in the highest gear in the mixer for 2 minutes. Add the Sonnique Luxury Cake and the eggs and mix in in low gear. After that mix it in the second gear for 5 minutes. Finally mix in low gear the raspberries compound
Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Scale dough pieces that are easy to process. Mould it in a square model to roll
Dough proof	Approx. 15 minutes. Cover the dough and leave it to rest
Moulding	Roll the dough pieces to a thickness of 2 mm and a width of approx. 40 cm. Brush the dough with a layer of the raspberry cake batter. Sprinkle the chopped cranberries and pearl sugar on to the batter. Roll out the dough on top and bottom to almost halfway and leave 2 cm open in the middle. For an Easter Folàr of 450 g, cut pieces of about 22 cm and fold the edges toward the center. Turn the folded dough over and place it in a (wooden) baking tin with baking paper
Final proof	Approx. 70 minutes
Decorating	Just before baking brush with egg wash and sprinkle with pearl sugar. Incise several times
Baking	Approx. 35 minutes at 190°C. Make sure the cake batter is baked

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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