

# Focaccia Buns



## Ingredients

### Focaccia Buns

Flour	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Proson Krokant Malt (crusty malt)	1%	100g
Fresh Yeast	4%	400g
Water approx.	52%	5200g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1600 gram (30 pieces)
Dough rest	Approx. 10 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 50 minutes. After approx. 10 minutes press in with finger and sprinkle with olive oil
Decorating	Decorate just before baking with a small slice tomato, mozzarella cheese and sprinkle with oregano
Baking	Approx. 12-15 minutes at 230°C, with steam



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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