

Frankfurter Rolls



Ingredients

Frankfurter Rolls

Flour	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Yeast	5%	500g
Sonplus Luxe (Luxury)	10%	1000g
Water approx.	54%	5400g

Filling

Frankfurter Sausages, approx. 330 pieces

Decoration

Grated Cheese approx. 5% 500g

Working Method

Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 26-27°C
Scale	Approx. 1500 grams
Dough rest	Approx. 10 minutes
Dividing	Divide and round up
Dough rest	Approx. 10 minutes
Moulding	Roll out the dough and fold in a Frankfurter sausage
Decorating	Decorate it with cheese
Final proof	Approx. 30 minutes
Baking	Approx. 8 minutes at 250°C



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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