

Fruit Bows



Ingredients

Fruit Bows

| | | |
|---------------------------------------|------------|--------------|
| Flour | 100% | 10000g |
| QS Vruchten Geel (Fruit Bread) | 10% | 1000g |
| Fresh Yeast | 6% | 600g |
| Salt | 1,5% | 150g |
| Water approx. | 60% | 6000g |

Filling

| | | |
|-----------|-----|-------|
| Cranberry | 30% | 3000g |
|-----------|-----|-------|

Laminate

| | | |
|------------------------------------|-----|-------|
| Margarine specially for laminating | 30% | 3000g |
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Working Method

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|-------------------|---|
| Kneading | Knead all ingredients until just before the dough get well kneaded. Directly mix in the filling |
| Dough temperature | Approx. 20°C |
| Scale | Scale dough pieces which are good to process. Fold them square to roll |
| Dough rest | Approx. 10 minutes in the refrigerator |
| Processing | Fold the crusted margarine in the dough. Fold three and a half times (three times three). In between turn chill the dough in the refrigerator |
| Moulding | Roll out the dough to approx. 5 mm thick. Cut in a square shape (8x8 cm). For cutting and moulding see picture |
| Final proof | Approx. 60 minutes at 28°C |
| Baking | Approx. 20 minutes at 225°C, with steam |
| Filling | optionally fill with Creme Patisier |

Extra Information

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|---------|--|
| Remarks | The dough pieces could be stored for maximal 8 weeks |
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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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