

Raisin Buns



Ingredients

Raisin Buns

Flour	100%	10000g
QS Vruchten Geel (Fruit Bread)	20%	2000g
Fresh Yeast	8%	800g
Salt	2.0%	200g
Water approx.	65%	6500g

Filling

Raisins	100%	10000g
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Working Method

Mixing	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 27°C
Scale	Approx. 2100 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up Place the dough pieces on baking sheets
Final proof	Approx. 80 minutes
Baking	Approx. 11 minutes at 250°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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