

Fruit Turnover Coffee Cakes (Belgian)



Ingredients

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Flour	100%	10000g
Sugar	10%	1000g
Proson Luxe au Beurre	8-10%	800-1000g
Fresh Yeast	6%	600g
Egg	5%	500g
Salt	2%	200g
Water approx.	44%	4400g
Laminate		
Butter for laminating	30%	3000g
Filling		
Fruit Filling	20%	2000g
Decoration		
Fondant	10%	1000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 22°C
Scale	Dough pieces approx. 3500 grams
Laminate	Fold the butter plastically before folding (30% of the dough = approx. 50% of the flour) Laminate it, fold in once in three (1 x 3) Let the dough rest in the refrigerator After 15 minutes laminate it again, fold it twice in three (2 x 3) Let the dough rest again in the refrigerator
Processing	Roll the dough into a slice with a thickness of approx. 2.3 mm Cut into squares of 12 x 12 cm (weight approx. 120 grams) Apply the fruit filling in the center of the square and fold it in the form of an apple turnover Place the dough pieces on baking sheets and brush with egg wash
Final proof	Approx. 60 minutes
Baking	Approx. 15 minutes at 230°C with steam
Finishing	Brush with fondant

Extra Information

Decoration advice	Probeer ook eens te decoreren met p
Remarks	



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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