

Ginger Buns



Ingredients

Ginger Buns

Flour	100%	10000g
QS Krentenbollen (Fruit Buns)	22%	2200g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	60%	6000g

Filling

Raisins	60%	6000g
Candied Ginger	20%	2000g
Sugar Nibs P4	20%	2000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2100 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up Place the dough pieces on baking sheets
Final proof	Approx. 75 minutes
Baking	Approx. 10 minutes at 260°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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17-08-2022