

# Granary Crispy Rolls



## Ingredients

### Granary Crispy Rolls

Flour	85%	8500g
Salt	1.8%	180g
Yeast	4%	400g
<b>Sonplus Krokant Extra (Crispy)</b>	<b>3%</b>	<b>300g</b>
Water approx.	57%	5700g
<b>Granary</b>	<b>15%</b>	<b>1500g</b>
Water to soak Granary	15%	1500g

## Working Method

Soaking	Soak the granary for approx. 30 minutes with lukewarm water before kneading
Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1800 grams for 30 pieces
Bowl proof	Approx. 20 minutes
Processing	Divide and round up to create rolls
Final proof	Approx. 60 minutes
Cutting	Eventual cut the rolls in longitudinal before baking
Baking	Approx. 20 minutes at 240°C, with some steam



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)