

Hamburger Buns



Ingredients

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Flour	100%	10000g
Sugar	10%	1000g
Fresh Yeast	5%	500g
Shortening	3%	300g
Sonplus Hamburger Concentrate	1.75%	175g
Salt	1.5%	150g
Water approx.	50%	5000g

Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Dividing	Approx. 1800 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up Decorate if desired Place the dough pieces on (hamburger) baking sheets After 10 minutes pin flat
Final proof	Approx. 80 minutes
Baking	Approx. 9 minutes at 250°C



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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