

Inverno Snack



Ingredients

Inverno Snack

Flour (high protein)	50%	5000g
Inverno	50%	5000g
Sugar	10%	1000g
Fresh Yeast	6%	600g
QS Croustillant (Crispy)	0,5%	50g
Egg	10%	1000g
Water approx.	35%	3500g

Laminating

Laminating butter	50%	5000g
-------------------	-----	-------

Filling:

CrediCrem Toffee

Chocolate drips or almond shavings

Finish:

SonExtra Shine

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. Mix approx. 6 minutes in first gear and approx. 3 minutes in second gear.
Dough rest	Approx. 12 hours in refrigerator, covered with plastic
Laminate	Fold in laminating butter and laminate 2 x 4, give in between a rest in refrigerator or freezer
Dough rest	Approx. 45 minutes in refrigerator covered with plastic. After this dough is ready to use
Moulding	Roll into a slide approx. 3,5 mm. thickness and 13 cm. wide. Cut strips of 4 x 13 cm. Pipe 45 grams CrediCrem Toffee on top. Sprinkle with chocolate drips or with almond shavings if desired
Final proof	Approx. 60 minutes at 28°C
Baking	Approx. 18 minutes at 200°C with steam
Finishing	Direct after baking, on the hot product, spray with SonExtra Shine



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

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 - info@sonneveld.com