

# Kaiser Brötchen



## Ingredients

### Kaiser Brötchen

Flour (High-protein)	100%	10000g
<i>Proson Krokant Malt (crusty malt)</i>	3-4%	<b>300-400g</b>
Fresh Yeast	4%	400g
Salt	1,5%	150g
Water approx.	56%	5600g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Bulk proof	Approx. 10 minutes
Scale	Approx. 1650 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up
Moulding	After a dough rest for approx. 0 minutes stamp the dough pieces Place the dough pieces on with rice flour prepared inserters or baking sheets Allow the dough pieces to rise with the stamp facing downwards
Final proof	Approx. 50 minutes
Processing	Just before baking turn the dough pieces so that the stamp facing is upwards
Baking	Approx. 18 minutes at 230°C with 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

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