

# Kwarkbol



## Ingredients

### Kwarkbol

Flour	100%	10000g
<i>Sonnet Variatiemix Kwark</i>	<i>200%</i>	<i>20000g</i>
Liquishort Cake	10%	1000g
Eggs	50%	5000g
Water approx.	77%	7700g

### Filling

Raisins	75%	7500g
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## Working Method

Kneading	Mix all ingredients 5-7 minutes at first speed After kneading directly mix filling in
Dough temperature	Approx. 20°C
Scale	Dough pieces approx. 375 grams an rounding
Dough rest	Approx. 20 minutes
Moulding	Mould as a round loaf Stab crosswise and lay into a baking ring
Baking	Approx. 40 minutes at 180°C
Finishing	Brush with melted butter and sprinkle with sugar



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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