

# Limburg Flan Rice



## Ingredients

### Limburg Flan Rice

Flour	100%	10000g
<b>Crème Limburgse Vlaai (Dutch specialty flan)</b>	<b>40%</b>	<b>4000g</b>
Yeast	5%	500g
Salt	1,5%	150g
Water approx.	44%	4400g

### Filling Rice Flan

Rice pudding (tinned)	77.4%	7740g
Egg Yolks	5.2%	520g
White of Eggs	5.2%	520g
Sugar	12.1%	1210g

## Working Method

Kneading	Mix all ingredients into a well developed dough, but not too smooth
Dough temperature	Approx. 25°C
Scale	Approx. 300 grams for a flan tin of diameter 28 cm Approx. 350 grams for a flan tin of diameter 28 cm with a high rim Round up the dough pieces
Dough proof	Approx. 30 minutes
Filling	Mix foam of white of eggs and sugar. Mix rice pudding with egg yolk, after that mix foam in
Moulding	Roll the dough pieces to slices with a thickness of approx. 2 mm. Apply a thin layer of dough in the pan, press the edges slightly and add the filling. Add on each tin 1000 grams of filling. Bake it immediately after applying the filling
Baking	Approx. 25 minutes at an oven temperature of 210°C

## Extra Information

Remarks	There are also many ways to bake Limburg flans besides the above mentioned recipes. This is a festive treat in the warm summer months.
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For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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