

# Luxury Sandwiches



## Ingredients

### Luxury Sandwiches

Flour	100%	10000g
<i>Proson Luxe au Beurre</i>	15%	1500g
Fresh Yeast	5%	500g
Salt	1.5%	150g
Water approx.	55%	5500g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1600 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up
Dough proof	Approx. 10 minutes
Moulding	Mould into rolls. Place the dough pieces on baking sheets
Final proof	Approx. 80 minutes
Processing	Just before baking brush with Egg wash if necessary
Baking	Approx. 9 minutes at 260°C



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

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](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)