

Luxury Sandwiches



Ingredients

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Flour	100%	10000g
<i>Proson Luxe Gourmand</i>	12%	1200g
Fresh Yeast	5%	500g
<i>Proson Wit Royal (white)</i>	2%	200g
Salt	1.5%	150g
Water approx.	57%	5700g

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. 10 minutes
Dividing	Divide and round up
Dough proof	Approx. 5 minutes
Moulding	Mould into rolls. Place the dough pieces on baking sheets
Final proof	Approx. 70 minutes
Processing	Just before baking brush with Egg wash if necessary
Baking	Approx. 8 minutes at 250-260°C



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

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