

Luxury Soft Butter Buns



Ingredients

Luxury Soft Butter Buns

Flour	100%	10000g
<i>Proson Luxe au Beurre</i>	<i>15%</i>	<i>1500g</i>
Sugar	12%	1200g
Whole egg	10%	1000g
Fresh Yeast	8%	800g
Salt	1.5%	150g
Water approx.	45%	4500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1700 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 70 minutes
Processing	Just before baking brush with Egg wash if necessary
Baking	Approx. 9 minutes at 260-270°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

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 - info@sonneveld.com