

Mini Quark Buns



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water	77%	7700g
Filling		
Raisins	75%	7500g

Working Method

Kneading	Mix all ingredients into a smooth and developed dough. Mixing time: approx. 5 minutes. After kneading directly mix in the filling
Dough temperature	Approx. 24°C
Scale	Approx. 1950 gram (30 pieces)
Dough rest	Approx. 15 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets, deeply incise each dough piece once
Baking	Approx. 15 minutes at 200°C upper temperature and 170°C lower temperature
Finishing	Directly after baking brush with melted butter and sprinkle with cane sugar

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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