

Mini Quark Buns Fried



Ingredients

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| | | |
|---------------------------------|-------------|---------------|
| Flour | 100% | 10000g |
| <i>Sonnet Variatiemix Kwark</i> | <i>200%</i> | <i>20000g</i> |
| Liquishort Cake | 10% | 1000g |
| Eggs | 50% | 5000g |
| Water approx. | 110% | 11000g |

Decoration:

Fine Granulated Sugar (eventual with Cinnamon)

Working Method

| | |
|-------------------|--|
| Kneading | Mix all ingredients into a smooth and developed dough Mixing time approx. 5-7 minutes at first speed in a planetmixer |
| Dough temperature | Approx. 24°C |
| Moulding | Dosing with a dosingmachine or with piping bag Do not make too large (approx. 18 grams) balls in relation to well done baking |
| Baking | In frying oil with a temperature of approx. 180°C Baking time depends on the volume of the balls |
| Finishing | Finish with fine granulated sugar (eventual with cinnamon) |



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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