

Mini Quark Buns Fried



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
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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