

Mini Quark Buns Natural



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	75%	7500g

Decoration

Fondant, Chocolate, Granulated sugar, Sprinkles
and other decoration materials

Working Method

Kneading	Mix all ingredients into a smooth and developed dough. Mixing time: approx. 5 minutes
Dough temperature	Approx. 24°C
Scale	Weigh it in rollout pieces which are reasonably fast to process. Let the dough rest under a piece of plastic
Dough rest	Approx. 20 minutes
Processing	Roll the dough pieces to a slice with thickness of 10 mm. Then stick it with a serrated pastry plug of 4 cm diameter. Approx. 18 g each. Place the dough pieces on baking sheets. (Outcome: Approx 2380 pcs)
Decorating	If desired, slightly moisten the stretched out dough pieces and dip them in the granulated sugar or the sugar nibs P2
Baking	Approx. 12 minutes at 230°C
Decorating	Allow it to cool down after baking. Further finishing is of your choice It is also possible to offer it without decoration

Extra Information

Remarks	Packaging advice: Wrap in plastic after cooling and decoration Storage: Cool and dry place
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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

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