

Mini Quark Buns Sugar



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

Filling

Sugar Nibs P2	75%	7500g
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Decoration

Granulated Sugar or Sugar Nibs P2
and other decoration materials

Working Method

Kneading	Mix all ingredients into a smooth and developed dough. Mixing time: approx. 5 minutes. After kneading directly put mix filling in
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 2791 pcs)
Decorating	If desired, slightly moisten the stretched out dough pieces and dip them in the granulated sugar or the sugar nibs
Baking	Approx. 12 minutes at 230°C
Processing	Package the products after baking and cooling down

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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