

Muesli Nuts Buns



Ingredients

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Wholemeal	37.5%	3750g
Flour	37.5%	3750g
Vitason Korenmout (wheat malt) 25%	25%	2500g
Fresh Yeast	7%	700g
Sonplus Bruin (Brown)	3%	300g
Water approx.	57%	5700g
Filling		
Nuts (burnished)	20%	2000g
Mix Tropical	20%	2000g
Raisins	20%	2000g
Decoration		
Sonvlokken	5%	500g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading directly put mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2000 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up. Decorate with Sonvlokken and place the dough pieces on baking sheets
Final proof	Approx. 70 minutes
Baking	Approx. 10 minutes at 230°C with a little bit steam

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

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