

Multigrain Buns (Fermenson)



Ingredients

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Bloem Type T65	75%	7500g
Basic Premix DM	25%	2500g
Fresh yeast	1.5%	150g
Fermenson Prestige	2%	200g
Salt	1,22%	122g
Ice water approx.	70%	7000g

Decoration:

10-zadenmix (mixture of 10 different seeds)

Rye flour

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. Start with 55% water, add remaining water later on.
Scale	1st : 1x 2500 grams (6 pieces) 2nd : 1x 3500 grams (30 pieces) 3th : 1x 5000 grams (20 pieces)
Method	place scaled dough in with oil prepared containers The first fold in three takes place after 30 minutes. Turn the dough through and fold. Make sure that the width of the dough is equal to the width of the container and cover with plastic. Repeat the second fold after approx. 45 minutes and cover again with plastic. This fold is equal to the first fold.
Dough rest	Approx. 40 minutes
Dividing	Sprinkle bench with rye flour and flip over the container. Divide in 6/30/20 pieces. Place the dough pieces on with rice flour prepared inserters or baking sheets
Baking	Bak the buns in a inserter oven, directly on the sole, on a temperature approx. 250°C (The baking time can vary on type oven en weight product)



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com