

# Oliebollen (mechanically)



## Ingredients

### Oliebollen (mechanically)

Sonnet Oliebollenmix 100%	100%	10000g
Fresh Yeast	7%	700g
Water approx.	87%	8700g

### Filling:

Raisins	25%	2500g
Currants	15%	1500g
Apple	10%	1000g

## Working Method

Kneading	Mix all ingredients first for 2 minutes in first gear with the planetary mixer with 76% of water. After about 8-10 minutes in 2nd gear. Weld in the rest of the water (15%) the last 5 minutes. After mixing directly mix filling in in first gear
Dough temperature	Approx. 26°C
Bulk proof	Approx. 45 minutes in the proofer to rise
Processing	Pre mould the dough after the bulk proof. Once the dough com off, approx 5 after 5 minutes, process the donuts with the dosing equipment
Baking	Approx. 2 x 3 minutes in oil temperature of 180°C
Finishing	After baking allow it to drain out well. Dust it with icing sugar

## Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly. If your oliebollen are without filling, decrease the yeast percentage to 6%. Optionally 10 % whole egg additional added to the recipe above.
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For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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