

## Oliebollen (scoop)



### Ingredients

#### Oliebollen (scoop)

Sonnet Oliebollenmix 100%	100%	10000g
Fresh Yeast	7%	700g
Water approx.	84%	8400g

#### Filling

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

### Working Method

Kneading	Mix all ingredients into a smooth and well-developed dough with the planetary mixer. Make sure that the batter runs separately from the pelvis for the large part. After mixing directly mix filling in in the first gear
Dough temperature	Approx. 28°C
Bulk proof	Approx. 45 minutes in the proofer to rise
Processing	Pre mould the dough after the bulk proof. Once the dough come off, approx. 5 minutes, scoop the dough pieces with the ice squeezer into the frying 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. In case 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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