

# Oliebollen (scoop)



## Ingredients

### Oliebollen (scoop)

Flour (High-protein)	100%	10000g
QS Boterstol (Dutch Stollen)	20%	2000g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Whole Egg	5%	500g
Water approx.	90%	9000g

## Working Method

Kneading	Mix all ingredients and 65% of the total water into a smooth and well developed dough with the planetary mixer. Add the rest of the water slowly. Make sure that the batter runs separately from the pelvis for the large part
Dough temperature	Approx. 26°C
Bulk proof	Approx. 40 minutes in the proofer to rise
Processing	Pre mould the dough after the bulk proof. Once the dough come of, approx. after 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



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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