

Paczek (Poland)



Ingredients

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Flour	100%	10000g
Soft Paste	15%	1500g
Fresh Yeast	6%	600g
Salt	1%	100g
Eggs	15%	1500g
Water approx.	40%	4000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Bulk proof	Approx. 10 minutes
Scale	Approx. 1800 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up Place the dough pieces on sheets
Final proof	Approx. 55 minutes
Baking	Fry approx. 6 min at 180°C
Finishing	Fill with Creme Patisier and decorate with fondant



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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