

# Pistolets



## Ingredients

### Pistolets

Flour	100%	10000g
Fresh Yeast	4%	400g
<b>QS Croustillant (Crispy)</b>	<b>3%</b>	<b>300g</b>
Salt	1,7%	170g
<b>Sonextra Shortening Clean Label</b>	<b>1%</b>	<b>100g</b>
Water approx.	57%	5700g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1600 grams (30 pieces)
Dough proof	Approx. 15 mins and dividing/rounding, then let the dough pieces expand for 5 minutes□
Moulding	Place the dough pieces on the prepared sheeters, then chop and turn over
Final proof	Approx. 60 minutes and turn over again
Baking	Approx. 18 minutes at 240°C with steam



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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