

Quark Bread



Ingredients

Quark Bread

Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	77%	7700g

Filling

Raisins	75%	7500g
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Working Method

Kneading	Mix all ingredients into a well developed dough Mixing time: approx. 5 minutes After that mix filling immediately into the dough
Dough temperature	Approx. 20°C
Scale	Approx. 375 grams and roll out
Dough proof	Approx. 20 minutes
Processing	Round doughpieces, cross-cut each deeply and place it in the baking ring
Baking	Insert Oven: 40 minutes at 180°C Rotary oven: 40 minutes at 160°C
Finishing	After baking, cover with dairy butter and sprinkle with caster sugar



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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