

Raisin Buns



Ingredients

Raisin Buns

Flour (high-protein)	100%	10000g
<i>QS Vruchten Geel (Fruit Bread)</i>	15%	1500g
Fresh Yeast	8%	800g
<i>Crème Sonnomel</i>	5%	500g
Salt	2%	200g
Water approx.	68%	6800g

Filling

Raisins	70%	7000g
Currants	20%	2000g
Fruitmix	10%	1000g

Working Method

Kneading	Mix all ingredients in to a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2000 gram (30 pieces)
Dough proof	Approx. 15 minutes
Moulding	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 75 minutes
Baking	Approx. 9 minutes at 260-270°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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