

# Raisin Buns



## Ingredients

### Raisin Buns

Flour (high-protein)	100%	10000g
QS Vruchten Geel (Fruit Bread)	10%	1000g
Proson Vruchten Citrus (fruit citrus)	10%	1000g
Yeast	7 - 8%	700-800g
Salt	2%	200g
Water approx.	66%	6600g

### Filling

Currants / Raisins	100%	10000g
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## Working Method

Kneading	Mix all ingredients into 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
Dividing	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 65-75 minutes
Baking	Approx. 8-9 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)