

Raisin Buns



Ingredients

Raisin Buns

Flour	100%	10000g
Sonplus Vruchten Blank (Fruited Bread Creamy)	20%	2000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	64%	6400g

Filling

Currants / Raisins	100%	10000g
--------------------	------	--------

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. 80 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
---------	---



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

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 - info@sonneveld.com