

Raisin Buns



Ingredients

Raisin Buns

Flour	100%	10000g
QS Vruchten Geel (Fruit Bread)	20%	2000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	68%	6800g

Filling

Raisins	100%	10000g
Currants	10%	1000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 27°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. 80 minutes
Baking	Approx. 8 minutes at 260°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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