

Raisin Buns (Extra Soft)



Ingredients

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Flour (high-protein)	100%	10000g
<i>Sonplus Vruchten Classic (Fruited Bread)</i>	20%	2000g
Yeast	8%	800g
<i>Malsextra Poeder (softness powder)</i>	2%	200g
Salt	2%	200g
Water approx.	64%	6400g
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. 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
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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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