

Reidling



Ingredients

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Flour (high protein)	70%	7000g
Sonnet Briochemix 30%	30%	3000g
Fresh Yeast	9%	900g
Salt	1,5%	150g
Whole egg	20%	2000g
Water approx.	30%	3000g

Filling

Butter	10%	1000g
Caster Sugar	20%	2000g
Raisins	20%	2000g
Cinnamon		
Anise		

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 400 gram, mould square for roll out
Dough proof	Approx. 15 minutes
Moulding	Roll the dough to a thickness of approx. 3 mm. Spread soft butter on the rolled out dough. Spread sugar, raisins, cinnamon and anise (according to your own taste) over the butter. Mould a roll off the dough slice and place it in a lubricated turban tin. Place the turban tins on with baking paper covered baking sheets
Final proof	Approx. 30 minutes
Baking	Approx. 40-45 minutes at 180°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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