

Rolus



Ingredients

Rolus

| | | |
|-------------------------------|------|--------|
| Flour | 100% | 10000g |
| QS Krentenbollen (Fruit Buns) | 15% | 1500g |
| Fresh Yeast | 6% | 600g |
| Proson Wit Royal (white) | 2% | 200g |
| Salt | 1,5% | 150g |
| Water approx. | 62% | 6200g |

Filling

| | | |
|---------|-----|-------|
| Raisins | 40% | 4000g |
|---------|-----|-------|

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. 1700 gram (30 pieces) |
| Dough proof | Approx. 20 minutes |
| Moulding | Divide and round up. Place the dough pieces in the cinnamon sugar. Roll the dough pieces ever longer in stages in the cinnamon sugar. Shape it like a bolus. Place the rolus on a baking sheet covered with baking paper |
| Final proof | Approx. 85 minutes |
| Baking | Approx. 6-7 minutes at 260°C. |



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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