

Sandwiches (Belgian)



Ingredients

Sandwiches (Belgian)

Flour (High-Protein)	100%	10000g
<i>QS Luxe Sandwiches</i>	<i>15%</i>	<i>1500g</i>
Fresh Yeast	7%	700g
Salt	1,7%	170g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1600 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up
Dough proof	Approx. 5 minutes
Moulding	Mould into finger rolls. Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking brush with egg wash
Baking	Approx. 8 minutes at 250°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

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