

Sausage Roll



Ingredients

Sausage Roll

| | | |
|------------------------------|------------|--------------|
| Flour (Protein) | 100% | 10000g |
| Sonplus Luxe (Luxury) | 10% | 1000g |
| Creme Lux Wit | 5% | 500g |
| Milk Powder | 5% | 500g |
| Fresh Yeast | 6% | 600g |
| Salt | 1.5% | 150g |
| Water approx. | 50% | 5000g |

Filling

| | | |
|---------------|------|--------|
| Mince filling | 180% | 18000g |
|---------------|------|--------|

Working Method

| | |
|-------------------|---|
| Kneading | Knead all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 25°C |
| Dough rest | Approx. 20 minutes |
| Moulding | Roll out into a flat dough around 25 mm thick and spray in the mince filling (approx. 50 gram per bun). Cut the flat dough and make the edge moist. Roll out the flat dough and cut on desired length |
| Final proof | Approx. 40 minutes |
| Baking | Approx. 8 minutes at 240°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