

# Schnittbrötchen Vital



## Ingredients

### Schnittbrötchen Vital

|                          |      |       |
|--------------------------|------|-------|
| Flour (Type 550)         | 75%  | 7500g |
| Sonmix Vitalplus         | 25%  | 2500g |
| Fresh Yeast              | 3%   | 300g  |
| QS Croustillant (Crispy) | 4%   | 400g  |
| Salt                     | 1,5% | 150g  |
| Water approx.            | 50%  | 5000g |

## Working Method

|                   |   |
|-------------------|---|
| Kneading          | Mix all ingredients into a smooth and well developed dough  |
| Dough temperature | Approx. 24°C  |
| Scale             | Approx. 2100 grams (30 pieces)  |
| Dough proof       | Approx. 10 minutes  |
| Dividing          | Divide and round up<br>Mould short pointed rolls and place them with the lock on with starch prepared doilies<br>Incise the dough pieces in the length with a sharp knife<br>Turn after incise directly the dough pieces around so tha the incise lays on the doilies |
| Final proof       | Approx 40 minutes (30°C - 75% moisture)   |
| Processing        | Remove from the proofer and get 10 minutes to dry in the bakery<br>After drying the dough pieces turn on suitable trays and bake immediately  |
| Baking            | Approx. 22-23 minutes at 230°C with a bit steam   |



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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