

Scones De Luxe (Quark Buns)



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Liquison Short Cake	5%	500g
Eggs	50%	5000g
Water approx.	75%	7500g

Filling

Raisins	35%	3500g
Fruitmix	20%	2000g
Cinnamon Granules	20%	2000g

Working Method

Kneading	Mix all ingredients into a dough. Mixing time: approx. 5 minutes. After mixing directly mix filling in
Dough temperature	Approx. 20°C.
Scale	Approx. 1950 gram (30 pieces)
Dough rest	Approx. 20 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Processing	Brush with egg wash in case they will not be finished with fondant
Baking	Approx. 12 minutes at 210°C above temperature and 180°C below temperature
Finishing	Finish the scones with fondant

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

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

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