

Scones (Quark Buns)



Ingredients

Scones (Quark Buns)

Flour (High-protein)	100%	10000g
<i>Sonnet Variatiemix Kwark</i>	200%	20000g
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	77%	7700g
Filling:		
Raisins	75%	7500g

Working Method

Kneading	Mix all ingredients into dough. Mixing time approx. 5 minutes. After mixing directly mix filling in
Dough temperature	Approx. 20°C
Scale	Scale dough pieces that are easy to process. Mould square for roll
Dough rest	20 minutes
Laminate	Roll the dough to 10 mm thickness and press out circles of approx. 65 grams. Place the dough pieces on baking sheet and brush them with egg wash
Baking	Approx. 14 minutes at 210°C above temperature and 180°C below temperature



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