

Skolebrød



Ingredients

Skolebrød

Flour	100%	10000g
Sugar	19.5%	1950g
Proson Luxe au Beurre	15%	1500g
Fresh Yeast	8.7%	870g
Butter	8.7%	870g
Water approx.	43-44%	4300-4400g

Filling

Creme Patisier (Bake stable)	100%	5000g
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Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 25-30°C
Scale	Approx. 1800 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up
Dough proof	Approx. 10 minutes
Moulding	Mould as finger rolls
Final proof	Approx. 60 min. After 30 min. incise the dough piece in length and fill with bake stable cream
Baking	Approx. 10 min. at 210°C
Decorating	With fondant and coconut



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