

Small Black Petes



Ingredients

Small Black Petes

Flour (Protein)	100%	10000g
Salt	2%	200g
Fresh Yeast	8%	800g
QS Vruchten Geel (Fruit Bread)	20%	2000g
Bari Bitter (almond flavour)	5%	500g
Water approx.	65%	6500g
Filling		
Raisins	60%	6000g
Almond sticks	20%	2000g
Sugar Nibs P2	20%	2000g

Working Method

Kneading	Mix all ingredients into a smooth and supple dough, mix directly in the filling
Dough temperature	Approx. 27°C
Scale	Approx. 2000 gram (30 pieces)
Final proof	Approx. 10 minutes
Moulding	Divide and round the dough. Place the buns on the baking tray
Final proof	Approx. 80 minutes
Baking	Approx. 9 minutes at 240°C
Decorating	Cover with chocolate fondant and decorate the edge with burnished almond flakes. To make the face, use two herb nuts for eyes and half burnished almond flake as the nose

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