

# Small Quark Buns



## Ingredients

### Small Quark Buns

Flour (High-protein)	100%	10000g
<b>Sonnet Variatiemix Kwark</b>	<b>200%</b>	<b>20000g</b>
Eggs	50%	5000g
Water approx.	77%	7700g
<b>Filling</b>		
Raisins	75%	7500g

## Working Method

Kneading	Mix all ingredients into a smooth and developed dough. Mixing time: approx. 5 minutes. After kneading directly mix filling in
Dough temperature	Approx. 24°C.
Scale	Approx. 1800 gram (30 pieces)
Dough rest	Approx 20 minutes
Dividing	Only divide the dough piece and place the dough pieces on baking sheets
Baking	Approx. For 15 minutes at 200°C
Finishing	After baking, cover it with melted butter and sprinkle with granulated sugar

## 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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