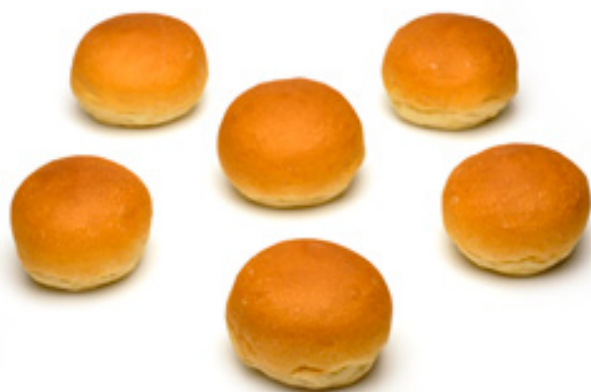


## Small Soft Rolls



### Ingredients

#### Small Soft Rolls

Flour ( High - Protein)	100%	10000g
Salt	1.8%	180g
Yeast	5%	500g
<i>Proson Luxe au Beurre</i>	12%	1200g
<i>Proson Vruchten Citrus (fruit citrus)</i>	3%	300g
Water Approx.	55%	5500g

### Working Method

Baking	Approx. 7 minutes at 260-270°C
Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1000 grams for 30 pieces
Bowl proof	Approx. 10-15 minutes
Moulding	Divide and rounding up
Final proof	Approx. 70 minutes



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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