

Snecken



Ingredients

Snecken

Flour (high-protein)	100%	10000g
<i>Sonplus Vruchten Extra (Fruited Bread Extra)</i>	10%	1000g
<i>QS Luxe Brood (Luxury Bread)</i>	10%	1000g
Yeast	8%	800g
Salt	2%	200g
Water approx.	58%	5800g
Filling:		
Crème Patissier	50%	5000g
Potpourri:		
Raisins	50%	5000g
Pieces of Apricots	50%	5000g

Working Method

Kneading	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Scale dough pieces that are easy to process and fould square
Dough rest	Approx. 10 minutes
Moulding	Roll the dough pieces to sheets. Cover the sheet with Creme Patissier and sprinkle with potpourri. Fold the sheet into al roll and stab pieces. Place the pieces flat and near each other on with baking paper prepared baking sheets
Final proof	Approx. 15 minutes
Baking	Approx. 8-10 minutes at 250°C
Finishing	Brush with glaze and sprinkle with 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

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