

# Soft Barbecue Buns



## Ingredients

### Soft Barbecue Buns

Wholemeal	60%	6000g
Flour	40%	4000g
<b>QS Tarwemoutbollen (Wheat Malt Buns)</b>	<b>15%</b>	<b>1500g</b>
Fresh Yeast	5%	500g
Salt	1,5%	150g
Water approx.	60%	6000g

### Filling

Chopped onion	40%	4000g
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### Decoration

Grated cheese approx.	5%	500g
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## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 1800 grams (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up Place the dough pieces on baking sheets
Decorating	Decorate with grated cheese (It is possible to adjust the taste by adding pepper and paprika powder to the grated cheese)
Final proof	Approx. 70 minutes
Baking	Approx. 9 minutes at 260°C

## Extra Information

Remarks	Voor de witte variant gebruik maken van 100% bloem en 15% QS Zacht Luxe.
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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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