

Soft Brown Buns



Ingredients

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Flour	50%	5000g
Wholemeal	50%	5000g
QS Tarwemoutbollen (Wheat Malt Buns)	15 - 18%	1500 - 180g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Water approx.	59%	5900g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1800 grams (30 pieces)
Bowl proof	Approx. 15 minutes
Dividing	Divide and round up Decorate as desired Place the dough pieces on baking sheets
Final proof	Approx. 85 minutes
Baking	Approx. 9 minutes at 260°C



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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