

Soft Brown Buns (Belgian)



Ingredients

Soft Brown Buns (Belgian)

| | | |
|----------------------|------------|--------------|
| Flour | 50% | 5000g |
| Wholemeal | 50% | 5000g |
| Crème de Luxe | 15% | 1500g |
| Fresh Yeast | 5% | 500g |
| Salt | 1,7% | 170g |
| Water approx. | 55% | 5500g |

Working Method

| | |
|-------------------|--|
| Kneading | Mix all ingredients into a smooth and well developed dough |
| Dough temperature | Approx. 27°C |
| Scale | Approx. 1700 grams (30 pieces) |
| Bowl proof | Approx. 15 minutes |
| Dividing | Divide and round up Place the dough pieces on baking sheets |
| Final proof | Approx. 80 minutes |
| Baking | Approx. 9 minutes at 260-270°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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com