

Soft Brown Buns (Belgian)



Ingredients

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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

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