

Soft Butter Buns



Ingredients

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Flour (high-protein)	100%	10000g
QS Zacht Luxe (Luxury Soft Rolls)	15%	1500g
Dairy butter	5%	500g
Fresh Yeast	5%	500g
Water approx.	52%	5200g
Salt	1.5%	150g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C.
Scale	Approx. 1700 gram (30 pieces)
Dough proof	Approx. 15 minutes
Moulding	Divide and round up. Place the dough pieces on baking sheets and brush with egg wash. Press it with apple divider after 5 minutes
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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