

Soft Cheese Frankfurter Buns



Ingredients

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Flour (High-protein)	100%	10000g
<i>Sonplus Luxe (Luxury)</i>	15%	1500g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Water approx.	55%	5500g

Filling

Frankfurter Mini Sausages approx. 380 pieces

Decoration

Grated Cheese approx. 5% 500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1400 grams (30 pieces)
Dough proof	Approx. 10 minutes
Moulding	Divide and round up Place the dough pieces on baking sheets and give another dough proof of approx. 30 minutes After this dough proof insert a frankfurter mini sausage deep into the dough pieces, sprinkle with cheese and put them back into the proof
Final proof	Approx. 40 minutes
Baking	Approx. 8 minutes at 250°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

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