

Soft Easter Bunny Buns



Ingredients

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Flour	80%	8000g
Rye Flour	20%	2000g
Crème Sonnomel	6 %	600g
Fresh Yeast	3-4%	300-400g
Salt	1.5%	150g
Water approx.	54%	5400g

Working Method

Kneading	Mix all ingredients into a well developed dough which is slightly stiff
Dough temperature	Approx. 26°C
Scale	Approx. 1600 grams (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up
Moulding	Mould the dough pieces into rolls and form an Easter Bunny. Use an currant for the eye and make the wing and tail with scissors
Final proof	Approx. 70 - 80 minutes
Baking	Approx. 8 minutes at 260°C

Extra Information

Remarks



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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