

Soft Easter Rolls



Ingredients

Soft Easter Rolls

Flour	50%	5000g
<i>Sonnetmix Inverno</i>	50%	5000g
Fresh Yeast	8%	800g
Water approx.	49%	4900g

Filling 1

Mix Tropical	60%	6000g
Currants	20%	2000g
Sugar Nibs P2	20%	2000g

Filling 2

Almond Paste (Ready for use)

Decoration

Sliced Almonds and Florentiner powder

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2200 gram (30 pieces)
Dough proof	Approx. 15 minutes
Moulding	Divide and round up, leave it to become loose. After this pull it into an oval slice and spray some almond paste on top and mould into rolls. Decorate with sliced almonds and place the dough pieces on with baking paper covered baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking sprinkle with Florentiner powder
Baking	Approx. 9 minutes at 250°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
---------	---



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