

Soft "Gelders" Easter Buns



Ingredients

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Flour	100%	10000g
<i>Proson Luxe au Beurre</i>	15%	1500g
Whole Egg	10%	1000g
Sugar	8%	800g
Fresh Yeast	8%	800g
Salt	1,5%	150g
Water approx.	40%	4000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up
Moulding	After approx. 5 minutes mould the buns from rounded stages till it forms braid One end has to be rounded and the other end has to be pointed Mould the braid into Easter cocks and cover the dough pieces twice with egg wash Use currents for the eye and make incises with a pair of scissors
Final proof	Approx. 70 minutes
Baking	Approx. 8 minutes at 260°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