

Soft Irish Rolls



Ingredients

Soft Irish Rolls

Flour	100%	10000g
<i>Sonplus Luxe (Luxury)</i>	<i>13%</i>	<i>1300g</i>
Fresh Yeast	5%	500g
<i>Proson Bruin Royal (brown)</i>	<i>2%</i>	<i>200g</i>
Salt	1,5%	150g
Water approx.	54%	5400g
Granary	10%	1000g
Water to soak the Granary	10%	1000g

Working Method

Soaking	Soak the Granery for 30 minutes with lukewarm water
Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1600 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up After approx. 5 minutes mould the dough pieces into a roll Place the rolls on baking sheets
Final proof	Approx. 80 minutes
Baking	Approx. 9 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