

Soft Kids Easter Buns



Ingredients

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Flour	100%	10000g
Coconut	20%	2000g
Proson Luxe au Beurre	15%	1500g
Fresh Yeast	8%	800g
Sugar	8%	800g
Salt	1,5%	150g
Water approx.	58%	5800g

Decoration:

Currants

Eventual Sugar Nibs P2

Working Method

Kneading	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1600 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up and then five minutes dough proof
Moulding	Mould the buns from rounded in stages till it forms braids One end has to be rounded and the other end has to be pointed Mould the braid into Easter Cocks and brush with egg wash Use a currant for the eye and make incisions with a pair of scissors
Decorating	Eventual with Sugar Nibs P2
Final proof	Approx. 65-70 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

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