

## Soft Luxury Buns



### Ingredients

#### Soft Luxury Buns

Flour	100%	10000g
QS Luxe Superieur (Soft Luxury Bread)	15%	1500g
Salt	1,5%	150g
Fresh Yeast	6%	600g
Water approx.	58%	5800g

### Working Method

Kneading	Knead all ingredients into a smooth and developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 gram (30 pieces)
Dough rest	Approx. 15 minutes
Dividing	Divide and round up. Place the doughpieces on the bakingsheet
Final proof	Approx. 80 minutes
Baking	Approx. 9 minutes at 260-270°C



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

#### Bakery Ingredients

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