

## Soft Luxury Buns



### Ingredients

#### Soft Luxury Buns

Flour	100%	10000g
<i>Proson Luxe Naturel</i>	15%	1500g
Fresh Yeast	5%	500g
Salt	1,5%	150g
Water approx.	54%	5400g

### Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 75 minutes
Baking	Approx. 10 minutes at 250-260°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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