

Soft Luxury Buns



Ingredients

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Flour	100%	10000g
<i>Crème QS de Luxe</i>	20%	2000g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Water approx.	51%	5100g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1700 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Devide and round up. Mould into fingerbreads. Place the dough pieces on baking sheets
Final proof	Approx. 80 minutes
Baking	Approx. 10 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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