

Soft Luxury Buns



Ingredients

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Flour	100 %	10000g
QS Luxe Brood (Luxury Bread)	15 %	1500g
Fresh Yeast	5 %	500g
Salt	1,5%	150g
Water approx.	55 %	5500g

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. 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. Our specialists are glad to assist you.

Bakery Ingredients

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