

Soft Milk Buns



Ingredients

Soft Milk Buns

Flour	100%	10000g
<i>Proson Luxe Gourmand</i>	15%	1500g
<i>Sonplus Luxe (Luxury)</i>	6,5%	650g
Salt	1,5%	150g
Fresh Yeast	6%	600g
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 rest	Approx. 15 minutes
Dividing	Divide and round up. Place the dough pieces on the baking sheet
Final proof	Approx. 75 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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