

Soft Mini Brioche Buns



Ingredients

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Flour (high protein)	70%	7000g
Sonnet Briochemix 30%	30%	3000g
Fresh Yeast	7%	700g
Salt	1,5%	150g
Eggs	20%	2000g
Water approx.	30%	3000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough Approx. 3 minutes in the 1st gear and approx. 8-12 minutes in the 2nd gear
Dough temperature	Approx. 30°C
Bulk proof	Approx. 90 minutes in a container After 45 minutes fold the dough once
Scale	Approx. 1800 grams (30 pieces)
Dough proof	Approx. 10-15 minutes
Dividing	Divide and round up Place the dough pieces on baking sheets (See also \\\"Extra information\\\")
Final proof	Approx. 60-75 min at 32°C
Baking	Approx. 12 minutes at 200°C

Extra Information

Remarks	For the best results place the baking sheets, just after dividing and rounding up, for one night in the refrigerator covered with plastic Next day remove it from the refrigerator and let it come to bakery temperature and after that direct into the final proofing
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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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