

Soft Muesli Buns



Ingredients

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Wholemeal	60%	6000g
Flour	40%	4000g
Proson Vruchten Citrus (fruit citrus)	10%	1000g
Fresh Yeast	8-10%	800-1000g
Sonplus Grof Volkoren (Wholemeal)	8%	800g
Salt	1,5%	150g
Water Approx.	65%	6500g
Filling		
Hazelnuts (broken)	30%	3000g
Raisins	50%	5000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2200 grams (30 pieces)
Dough proof	Approx. 15-20 minutes
Moulding	Divide and round up Place the dough pieces on baking sheets
Final proof	Approx. 80 minutes
Baking	Approx. 10 minutes at 250°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly Soak also the Hazelnuts for better softness in the baked product
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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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