

# Soft Muesli Buns



## Ingredients

### Soft Muesli Buns

Wholemeal	60%	6000g
Flour	40%	4000g
<b>Proson Vruchten Citrus (fruit citrus)</b>	<b>10%</b>	<b>1000g</b>
Fresh Yeast	8-10%	800-1000g
<b>Sonplus Grof Volkoren (Wholemeal)</b>	<b>8%</b>	<b>800g</b>
Salt	1,5%	150g
Water Approx.	65%	6500g
<b>Filling</b>		
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  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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