

# Soft Pumpkin Buns



## Ingredients

### Soft Pumpkin Buns

Flour	50 %	5000g
<i>Vitason Pumpkin (Pompoen)</i> 50%	50 %	5000g
<i>Sonplus Luxe (Luxury)</i>	10 %	1000g
Fresh Yeast	6 %	600g
Water approx.	55 %	5500g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1800 gram (30 pieces)
Dough proof	Approx. 10 minutes, then divide
Dividing	Divide and round up
Decorating	Decorate as desired
Final proof	Approx. 65 minutes
Baking	Bake approx. 8 minutes at 260°C



For more information please contact  
Sonneveld: +31 (0)78 644 25 25 or send an  
e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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