

Soft Pumpkin Buns



Ingredients

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Flour	50 %	5000g
Vitason Pumpkin (Pompoen) 50%	50 %	5000g
Proson Luxe Naturel	10 %	1000g
Fresh Yeast	5 %	500g
Water approx.	52 %	5200g

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. 15 minutes
Dividing	Divide and round up
Decorating	Decorate as desired
Final proof	Approx. 80 minutes, before baking and sprinkle with rye flour
Baking	Approx. 9 minutes at 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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