

Soft Pumpkin Buns



Ingredients

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Flour	60%	6000g
CreationS Pumpkin	40%	4000g
Proson Luxe Naturel	10 %	1000g
Salt	1,5%	150g
Fresh Yeast	5 %	500g
Water approx.	52 %	5200g
Decoration:		
Rye flour	3%	300g

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. Place the doughpieces on the bakingsheet
Final proof	Approx. 80 minutes
Decorating	Before baking with Rye flour
Baking	Approx. 9 minutes at 270°C

Extra Information

Variation Possibilities	Creations premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker crumb color.
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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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