

## Soft White Buns



### Ingredients

#### Soft White Buns

Flour (Protein)	100%	10000g
QS Luxe Brood (Luxury Bread)	12%	1200g
Crème Sonnomel	3%	300g
Fresh Yeast	5%	500g
Salt	1,5%	150g
Water approx.	54%	5400g

### Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up. Place the dough pieces on the baking sheets
Final proof	Approx. 80 minutes
Baking	Approx. 9 minutes at 260-270°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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