

Soft White Buns



Ingredients

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Flour	100%	10000g
Salt	1.8%	180g
Yeast	5%	500g
<i>Proson Luxe Naturel</i>	15%	1500g
Water Approx.	54%	5400g

Working Method

Baking	Approx 10 minutes at 250-260°C
Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 grams for 30 pieces
Bowl proof	Approx. 15 minutes
Moulding	Divide and round up
Final proof	Approx. 75 minutes



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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