

Soft White Buns



Ingredients

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Flour	100%	10000g
QS Luxe Superieur (Soft Luxury Bread)	15%	1500g
Yeast	6%	600g
Salt	1.5%	150g
Water	58%	5800g

Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 grams (30 pieces)
Dough proof	Approx. 15 minutes
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. Our specialists are glad to assist you.

Bakery Ingredients

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