

# Soft White Rolls



## Ingredients

### Soft White Rolls

Flour	100%	10000g
Sugar	6%	600g
Yeast (dry)	2%	200g
<b>Sonplus Spray</b>	<b>2%</b>	<b>200g</b>
Salt	1,5%	150g
<b>Crumb Soft</b>	<b>1%</b>	<b>100g</b>
<b>Sonplus Toast Export</b>	<b>0.5%</b>	<b>50g</b>
Water approx.	50%	5000g

## Working Method

Mixing	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Approx. 1800 grams (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up Place the dough pieces on baking sheets
Final proof	Approx. 70 minutes
Baking	Approx 10 minutes at 260°C no steam

## Extra Information

Remarks	For a more shining crust, brush the rolls before baking with eggwash or after baking with a little oil
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For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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