

Sollino Quark Bread



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	75%	7500g

Filling

Refru Papaya Apricot Bits (3-5 mm)	100%	10000g
Water (Soaking water)	5%	500g
Apricot Canned (drained)	25%	2500g

Filling (injection)

Creme Patisier	100%	7800g
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Decoration

Victoria Batter	5%	500g
Icing Sugar	3%	300g
Half Apricot	15%	1500g

Working Method

Kneading	Mix all ingredients into a dough. Mixing time approx. 5 minutes. After mixing directly mix pre-soaked filling in. (Instead Refru papaya apricot can also be used chopped dried apricots pieces. Pre-soak this approx. 30 minutes in 15% water)
Dough temperature	Approx. 20°C.
Scale	Dough pieces approx. 375 grams and rounding
Dough rest	Approx. 20 minutes
Moulding	Mould as round loaf and press the dough pieces into the Victoria batter. Place the dough pieces in a baking pan, sponge cake pan or paper pan of 14 cm. Press a hole in the center and inject the cream filling in it
Baking	Inserts Oven: 40 minutes at 180°C. above temperature and 180°C. below temperature
Baking in rotation oven	Approx. 40 minutes at 160°C.
Finishing	After cooling down sprinkle the Victoria Batter with icing sugar and lay the half apricots in the center

Extra Information



You can put the half apricots in the y

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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com