

Sollino Quark Buns



Ingredients

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Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	77%	7700g

Filling

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

Decoration

Victoria Batter	5%	500g
Icing Sugar	3%	300g

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	Approx. 1950 gram (30 pieces) and rounding
Dough rest	Approx. 20 minutes
Dividing	Divide and round up
Decorating	Press the dough pieces in the victoria batter and place them on baking sheets
Baking	Approx. 15 minutes at 180°C.
Finishing	Sprinkel the Victoria batter with icing sugar after baking



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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