

Spelt Pistolets



Ingredients

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Vitason Spelt	100%	10000g
Fresh Yeast	4%	400g
QS Croustillant (Crispy)	3%	300g
Water approx.	45%	4500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough in the first stand. Mix long, at slow speed, for a good water absorption and knead off shortly
Dough temperature	Approx. 26°C
Scale	Approx. 1650 grams for 30 pieces
Dough proof	Approx. 10 mins
Dividing	Divide, round up, mould into long shape and place on baking sheets
Final proof	Approx. 40-60 minutes
Decorating	Just before baking incise each dough piece twice
Baking	Approx. 18 minutes at 225°C with steam



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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