

# Spelt Raisin Buns



## Ingredients

### Spelt Raisin Buns

Vitason Spelt	100%	10000g
QS Krentenbollen (Fruit Buns)	22%	2200g
Fresh Yeast	8%	800g
Salt	0.5%	500g
Water approx.	50%	5000g
<b>Filling:</b>		
Raisins	100%	10000g
Currants	10%	1000g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. Please note that kneading spelt goes faster than wheat. After kneading directly mix filling in
Scale	Approx. 2100 grams for 30 pieces
Dough proof	Approx. 5 minutes
Processing	Divide, round up and place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 9 minutes at 250°C



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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