

# Spelt Soft Rolls



## Ingredients

### Spelt Soft Rolls

Vitason Spelt	100%	10000g
QS Zacht Luxe (Luxury Soft Rolls)	10%	1000g
Fresh Yeast	6%	600g
Water approx.□	40%	4000g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1650 grams for 30 pieces
Dough proof	Approx. 5 mins
Dividing	Divide, round up and place on baking sheets
Final proof	Approx. 70 minutes
Baking	Approx. 9 minutes at 240°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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