

Summer Fruits Buns



Ingredients

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Flour (Protein)	100%	10000g
Salt	2 %	200g
Fresh Yeast	8 %	800g
QS Krentenbollen (Fruit Buns)	22 %	2200g
Water approx.	60 %	6000g

Filling

Raisins	110%	11000g
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Crème patissière filling

Water	71.4%	7854g
Crème patissière powder	28.6%	3146g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading, directly work on the filling
Dough temperature	Approx. 27°C
Scale	Approx. 2000 gram for 30 small balls
Dough proof	Approx. 15 minutes
Dividing	Divide en round up. Place the doughpieces on a baking sheet
Moulding	After 40 minutes from the final proof, make a small hollow on the ball dough and pipe a small mounds of stable cream on it
Final proof	Approx. 40 + 30 = 70 minutes
Baking	Approx. 10 minutes at 240°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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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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