

# Summer Sun



## Ingredients

### Summer Sun

Flour	50%	5000g
<b>Vitason Mais (maize) 50%</b>	<b>50%</b>	<b>5000g</b>
Fresh Yeast	5%	500g
<b>Sonplus Krokant Extra (Crispy)</b>	<b>3%</b>	<b>300g</b>
Water approx.	57%	5700g

### Decoration

Corn Grids	5%	500g
Sun Flower Seeds	1%	100g

## Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1200 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide, round up and shape into a pointy shape. Moisten and roll in to the corn grids. Place nine small pointed shape doughs in a circle and place one rounded up piece of dough in the middle. Decorate this last one with sun flower seeds
Final proof	Ca. 60 minutes
Baking	Approx. 18 minutes at 230°C, with a bit of steam
Baking in rotation oven	Approx. 18 minutes at 210°C, with a bit of steam



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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