

Sunflower Buns



Ingredients

Sunflower Buns

Flour	50%	5000g
Vitason Zonnepit (sunflowerseed) 50%	50%	5000g
Fresh Yeast	6%	600g
Sonplus Luxe (Luxury)	10%	1000g
Water approx.	53%	5300g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1300 gram per 30 pieces
Dough proof	Approx. 10 minutes
Moulding	Divide and shape round. Lay six balls in a round pie plate, one in the middle and five around it. Decorate the middle part with corngrids and the outer parts with sunflower seeds
Final proof	Approx. 80 minutes
Baking	Approx. 10 minutes at 260°C



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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