

Sunflower Rolls



Ingredients

Sunflower Rolls

Flour	50%	5000g
Vitason Zonnepit (sunflowerseed) 50%	50%	5000g
Fresh Yeast	4%	400g
Sonplus Krokant Extra (Crispy)	3 %	300g
Water approx.	45%	4500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1650 gram (30 pieces)
Dough proof	Approx. 10 minutes
Moulding	Divide and shape the pieces into fingerbreads, decorate with rye flour or sunflower seeds
Final proof	Approx. 60 minutes
Baking	Approx. 18 minutes at 230°C, with steam



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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