

Super Soft Rolls (+ Wheat Sour)



Ingredients

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Flour	100%	16000g
Proson Super Soft Roll NF	6.25%	1000g
Wheat Sour	5%	800g
Yeast	3,1%	500g
Water approx.	58%	9280g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. The waterpercentage is depending on the flour quality, approx. 58-62%
Dough temperature	Approx. 26°C
Scale	Approx. 1950 grams (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes
Baking	Approx. 10 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. Our specialists
are glad to assist you.

Bakery Ingredients

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