

# Tiroler Square Bun



## Ingredients

### Tiroler Square Bun

|                            |     |       |
|----------------------------|-----|-------|
| Flour                      | 50% | 5000g |
| Sonnetmix Inverno          | 50% | 5000g |
| Proson XS (extra softness) | 2%  | 200g  |
| Fresh Yeast                | 8%  | 800g  |
| Mocha extract              | 3%  | 300g  |
| Water approx.              | 48% | 4800g |

### Filling

|                 |     |           |
|-----------------|-----|-----------|
| Cashew Nuts     | 20% | 2000 gram |
| Mix Tropical    | 10% | 1000 gram |
| Sugar Nibs P4   | 30% | 3000 gram |
| Crushed Aniseed | 5%  | 500 gram  |

## Working Method

|                   |  |
|-------------------|--|
| Kneading          | Mix all ingredients into a smooth and well developed dough. After kneading directly mix the filling in |
| Dough temperature | Approx. 26°C.  |
| Scale             | Approx. 1850 grams (30 pieces)   |
| Dough proof       | Approx. 10 minutes   |
| Dividing          | Divide with the divider, do not round up. Place the dough pieces on baking sheets                      |
| Final proof       | Approx. 60 minutes   |
| Decorating        | Just for baking sprinkle with rye flour  |
| Baking            | Approx. 10 minutes at 250°C., mild floor   |



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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