

TV-Sticks Sweet (Soft)



Ingredients

TV-Sticks Sweet (Soft)

Flour	100%	10000g
QS Boterstol (Dutch Stollen)	15%	1500g
Proson Luxe au Beurre	15%	1500g
Fresh Yeast	9%	900g
Salt	1,5%	150g
Water approx.	55%	5500g

Filling

Sugar Nibs P2	40%	4000g
Raisins	60%	6000g

Working Method

Kneading	Mix all ingredients into a dough which is not well developed. After kneading directly mix fillingin
Dough temperature	Approx. 24°C
Dough proof	Mould the dough into a square for roll out and give it proofing time for approx. 10 minutes
Moulding	Roll out the dough to 10 mm thickness and cut strips of 15 x 2,5 cm and brush it with eggwash. Place the dough pieces on baking sheets
Final proof	Approx. 50 minutes
Baking	Approx. 8 minutes at 260°C.

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
---------	---



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com

17-08-2022