

# Valentine Hearts



## Ingredients

### Valentine Hearts

Flour	100%	10000g
Sonnet Variatiemix Kwark	200%	20000g
Eggs	50%	5000g
Water approx.	77%	7700g
<b>Filling</b>		
Raisins	50%	5000g
Fruitmix	25%	2500g

## Working Method

Kneading	Mix all ingredients into a smooth dough. Mixing time approx. 5 minutes
Dough temperature	20°C.
Dough rest	20 minutes
Processing	Roll the dough pieces into a slice with a thickness of 6 mm, push it out with a heart shaped plug. Lay the hearts on the board and brush with eggwash.
Baking	Approx. 16 minutes at 190°C.
Baking in rotation oven	Approx. 16 minutes at 160°C.
Finishing	Decorate the baked product discretion with Red and White colored fondant and musket seed.

## 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](mailto: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](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)

10-05-2021