

Walnuts Bun



Ingredients

Walnuts Bun

Flour	100%	10000g
QS Melkbollen (Milky Buns)	20%	2000g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Water approx.	57%	5700g
Filling		
Broken Walnuts	30%	3000g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading mix in the filling
Dough temperature	Approx. 26°C
Scale	Approx. 1750 gram (30 pieces)
Dough proof	Approx. 15 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 80 minutes
Baking	Approx. 9 minutes at 250°C

Extra Information

Remarks	Soak the broken walnuts in water for better softness in the baked product
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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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