

Watery Rolls (Hungary)

Ingredients

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Flour	100%	10000g
Fresh Yeast	4-5%	400-500g
Salt	1,5-2%	150-200g
Sonplus Donci	0,3-0,5%	30-50g
Water approx.	53-58%	5300-5800g

Working Method

Kneading	Mix all ingredients into smooth and a well developed dough
Dough temperature	Approx. 25-30°C
Scale	Approx. 2100 grams (30 pieces)
Dough proof	Approx. 5-20 minutes
Moulding	Divide and round up Mould into fingerbreads (see photo) and place the dough pieces on baking sheets
Final proof	Approx. 60-80 minutes
Baking	Approx. 10-15 minutes at 240-260°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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