

Sweet Buns using Sonneveld Proson Sweet Bun Dough

Ingredients:

	kg
Flour	16.000
Sonneveld Proson Sweet Bun Dough	2.000
Fresh Yeast	1.000
Water approx.	10.240
Raisins	8.800

Method:

- Kneading: mix all ingredients into a smooth and well-developed dough
- After kneading, directly mix filling in
- Dough temperature: approx. 27°C
- Scale: approx. 2000 grams (30 pieces)
- Dough proof: approx. 10-20 minutes
- Dividing: divide and round up. Place 2 rows of 3 dough pieces next to each other on baking sheets.
- Final proof: approx. 80 minutes
- Decorating: use crossing paste to make a cross on all buns
- Baking: approx. 10-11 minutes at 260°C