

## Soft White Buns using Sonneveld Proson Top Line CL

### Ingredients:

	<u>kg</u>
Flour	16.000
Sonneveld Proson Top Line CL	0.960
Fresh Yeast	0.320
Salt	0.240
Water approx.	8.960

### Method:

- Kneading: Knead all ingredients into a smooth and well developed dough
- Dough temperature: Approx. 27°C
- Scale: Approx. 1600 grams (60 pieces) and rounding
- Dough: proof Approx. 10 minutes
- Moulding: Divide and round up and place dough pieces on baking slides
- Final proof: Approx. 70 minutes
- Baking: Approx. 10 minutes at 260°C