



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**FINISHED PRODUCT**

Crusty Roll

# ARTISAN VIENNA ROLLS (STRAIGHT PROCESS – 7% CONCENTRATE)

## INGREDIENTS

### Group 1

Ingredient	KG
White flour	5.000
Country Oven Artisan Bread 7% Concentrate	0.350
Salt	0.087
Yeast	0.125
Chilled water	3.000
<b>Total Weight:</b>	<b>8.562</b>

## METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Tip the dough onto floured table and scale into 100g vienna roll shapes.
5. Place onto stick tray.
6. Place into prover for 45-60 minutes.
7. Cut as desired and bake (with steam) at 230°C (446°F) for 15-20 minutes.