



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Roll

ARTISAN VIENNA ROLLS (STRAIGHT PROCESS – COMPLETE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Yeast	0.125
Chilled water	3.000
Total Weight:	8.125

METHOD

Artisan Vienna Rolls (straight process)

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.