



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Roll

CRUSTY ROLL

INGREDIENTS

Group 1

Ingredient	KG
Flour	16.000
Crusty 5% Concentrate	0.800
Yeast	0.600
Water	9.000
Total Weight:	26.400

METHOD

Crusty Rolls/Baguettes/Batons

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Scale as desired.
5. Prove for approximately 45 minutes.
6. Bake at 240°C (465°F) for 35-40 minutes (use steam during first 20 seconds and open damper for final 5 minutes of baking).