



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Roll, Multiseed, Soft Roll

# MULTISEED ROLLS/CRUSTY/VIENNA/SOFT

## INGREDIENTS

### Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	3.400
Sesame seeds	-
Poppy seeds	-
<b>Total Weight: 11.600</b>	

## METHOD

### Multiseed Rolls

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 7 minutes.
4. Scale at 110g for Vienna rolls, 90g for rolls.
5. Prove for approximately 50-60 minutes.
6. Bake at 230°C (446°F) for 30 minutes (no steam for soft rolls).