



SOFT ROLLS

INGREDIENTS

Group 1

Ingredient	KG
White flour	32.000
Salt	0.480
Lecitem 1000	0.640
Masterfat	1.500
Sugar	0.400
Water	18.000
Yeast	1.000
Total Weight: 54.020	

METHOD

Soft Roll

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 at desired weight.
5. Prove for approximately 45 minutes.
6. Bake at 230°C (450°F) for 15 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Soft Roll