



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

BBQ



## FINISHED PRODUCT

Soft Roll

# SOFT ROLLS

## INGREDIENTS

### Group 1

Ingredient	KG
Flour	32.000
Baktem Red Soft Roll 10% Concentrate	3.200
Yeast	1.000
Water	17.600
<b>Total Weight:</b>	<b>53.800</b>

## METHOD

### Soft Rolls

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 50-55 minutes at 27°C (80°F).
6. Bake at 230°C (446°F) for 12-15 minutes.