



SOFT ROLLS

INGREDIENTS

Group 1

Ingredient	KG
Flour	32.000
Voltem	0.625
Salt	0.480
Sugar	0.230
Masterfat	1.140
Yeast	1.000
Water	17.330
Total Weight: 52.805	

METHOD

Crusty 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 6 minutes.
4. Bulk ferment in an oiled container for 60 minutes.
5. Tip dough out and scale at desired weight.
6. Dry prove for approximately 30 minutes.
7. Bake at 230°C (450°F) for 15 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Soft Roll