



CATEGORY

Bakery



**FINISHED
PRODUCT**

Soft rolls, Sourdough bread

BREAKFAST ROLLS – SOFT DOUGH CONCENTRATE

INGREDIENTS

Group Bread

Ingredient

Water

Wheat flour

Bakels Soft Dough Concentrate

Sifted rye flour

Bakels Fermdor R Strong

Bakels Dry Yeast

KG

1.070

1.100

0.500

0.300

0.030

0.030

Total Weight: 3.030

METHOD

Mixing time: 5 + 8 minutes

Resting time: 10 minutes

Fermenting time: approx. 70 minutes

Bake in a wooden frame.

30 pcs on a plain baking sheet with paper.

Starting temperature: 240°C

Baking temperature: 200°C

Steam: 3 seconds

Baking time: approx. 20 minutes

Topping: sift over wheat flour