

BASIC WHITE FANCY ROLLS (USING BAKELS ADVANCE BREAD AND ROLL CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Bakels Advance Bread and Roll Concentrate	0.500	2.00
Bakels Instant Active Dried Yeast	0.375	1.50
Water (Variable)	15.000	60.00
Total Weight: 40.875		

METHOD

1. Place all ingredients in mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix for approximately 6?8 minutes on fast speed until welldeveloped.
4. Finished Dough Temperature 27?30°C.
5. Allow dough to recover for 10 minutes.
6. Divide and scale.
7. Allow dough to recover for 10 minutes.
8. Mould into required bread varieties.
9. Proof for approximately 45?60 minutes.
10. Bake at 220°C for 25 minutes.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Bread Rolls