

BUERLI ROLLS (USING ARTISAN 7% CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
Strong Bakers Flour	1.000
Water (cold)	0.900
Bakels Instant Active Dried Yeast	0.012
Artisan 7% Concentrate	0.070
Salt	0.030
Total Weight:	2.012

METHOD

1. Pre-heat oven to 240°C with steam on.
2. Place group 1 into a spiral mixer.
3. Mix for 7 minutes on speed 1 and then 25 minutes on speed 3 until dough is fully developed (dough temp. 24-26°C).
4. Rest in oiled & covered container for 60 minutes.
5. Divide dough into 100g and mould into round rolls.
6. Dust heavily with rye flour and place on flat trays.
7. Dry prove for 40-45 minutes until fully proved.
8. Flip rolls over and put two dough pieces together.
9. Place dough in the oven and reduce the temperature to 210°C.
10. Bake for 30-35 minutes (vent after 15 minutes).



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Bread Rolls