

HAMBURGER AND HOT DOG 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	0.750	3.00
Bakels Instant Active Dried Yeast	0.500	2.00
Sugar	1.000	4.00
Merita V	1.500	4.00
Water (Variable)	15.000	60.00
Total Weight:		43.750

Yield: Notes: Sugar can be varied for taste.

METHOD

1. Place Group 1 in mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix for approximately 6-8 minutes on fast speed until well-developed.
4. Finished Dough Temperature 28°-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 210°C for 20 minutes.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Hamburger and Hot Dog Rolls