



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Bread Rolls

PANINI BREAD ROLLS – SOFT (USING BAKELS CIABATTA BREAD MIX)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakels Ciabatta Bread Mix	5.000	100.00
Olive Oil	0.100	2.00
Bakels Instant Active Dried Yeast	0.100	2.00
Water (Variable)	3.000	60.00
Total Weight:		8.200

METHOD

1. Place ingredients in mixing bowl.
2. Mix for approximately 8-9 minutes until well developed.
3. Finished dough temperature 28-30°C.
4. Rest dough on bench for 30 minutes.
5. Scale and mould.
6. Rest for a further 15 minutes or until dough pieces are relaxed.
7. Roll out to approximately a large pizza base size.
8. Using a bench scraper, cut dough base in half and in turn each half into 3 triangular pieces.
9. Tray and prove.
10. Dust with flour and bake at 220°C until lightly baked.