



BREAD ROLLS and HAMBURGER BUNS

Ingredients

Group 1

Ingredient	KG	%
Flour	5.000	100
Salt	0.090	1.8
LECITEM UNIVERSAL	0.060	1.2
Sugar	0.200	4
BAKELS INSTANT ACTIVE YEAST	0.065	1.3
Water (variable)	2.750	55
MASTERFAT	0.200	4
	-	-

Total Weight: 8.365

Method

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Proof then bake at 210°C.



Category

Bread & Rolls - White, White Bread Rolls and Hamburger Buns



Finished Product

9 dozen Long Rolls or Hamburger Buns scaled at 75g.