



CATEGORY

Bread, Buns & Rolls, Hamburger
Buns

BREAD ROLLS AND HAMBURGER BUNS

QUANTUM PLUS

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.100	2.00
QUANTUM PLUS	0.065	1.25
Sugar	0.200	4.00
MASTERFAT	0.200	4.00
	0.050	1.00
BAKELS INSTANT ACTIVE YEAST	0.080	1.60
Water (variable)	3.000	60.00
Total Weight:		8.695

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31¼C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Proof then bake at 230¼C.

LECITEM UNIVERSAL

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.090	1.80
LECITEM UNIVERSAL	0.060	1.20
Sugar	0.200	4.00
BAKELS INSTANT ACTIVE YEAST	0.065	1.30
Water (variable)	2.750	55.00
MASTERFAT	0.200	4.00
Total Weight:		8.365

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31¼C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Proof then bake at 210¼C.

FINO BREAD & ROLL CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
<u>FINO BREAD AND ROLL CONCENTRATE</u>	0.500	10.00
Flour	5.000	100.00
<u>MASTERFAT (optional)</u>	0.150	3.00
<u>Bakels Instant Active Yeast</u>	0.080	1.60
Water (variable)	2.900	58.00
Total Weight: 8.630		

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Proof then bake at 230°C.