



BREAD ROLLS

Ingredients

Group 1

Ingredient	KG
Flour	5.000
Salt	0.100
Sugar	0.150
BAKELS LIQUID IMPROVER	0.150
MASTERFAT	0.200
BAKELS INSTANT ACTIVE YEAST	0.080
Water (variable)	2.700

Total Weight: 8.380

Method

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C (86-88°F). Allow dough to recover 5 minutes. Scale and mould as desired. Prove then bake at 230°C (450°F).



Category

[Bread and Yeast Compounds](#), [Emulsifiers and Improver Compounds](#)

