

COTTAGE MEAL COB

:= CATEGORY

Bread, Buns & Rolls

INGREDIENTS

Group 1

Ingredient	KG	%
HERCULES ROLL MIX	3.800	100.00
BAKELS INSTANT ACTIVE YEAST	0.065	1.70
Wholemeal Flour	0.900	24.00
Molasses	0.120	3.20
Salt	0.018	0.47
Water (variable)	2.600	68.40
	Total Weight: 7.503	

METHOD

No time dough. Place all ingredients in mixing bowl and develop thoroughly. Allow dough to recover 10 minutes. Scale at 270g. Round up and place 3 rows of 6 on lightly greased tray. Brush between dough pieces with melted butter. Proof and glaze with SUPER GLOSSY. Top with bran or seeds. Oven temperature 220iC.