



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bread, Buns & Rolls

## TUSCAN SOUR ROLLS

## INGREDIENTS

### Group 1

Ingredient	KG
<b><u>Pane Rustico Sour 50% Concentrate</u></b>	1.250
Bakers Strong Flour	1.250
Bakels Instant Active Yeast	0.025
Water	1.500

**Total Weight:** 4.025

### Group 2

Ingredient	KG
Water	0.325

**Total Weight:** 0.325

## METHOD

1. Place Group 1 in a mixer, mix for 2 minutes on 1st speed, then 4-6 minutes on high speed.
2. Slowly add Group 2 to the mixer, continue to mix for a further 4-6 minutes on high speed or until dough is fully developed.
3. The window stretch test will confirm development.
4. Final dough temperature 30°C.
5. Scale dough to appropriate weight into a flat bin giving 1 half fold.
6. Rest for 60 minutes at the completion of this time, give one more half fold and rest for a further 45-60 minutes.
7. Gently tip container upside down onto a well-floured, dusted bench.
8. Gently cut into 100gm dough pieces and mould very loosely as desired.
9. After cutting, allow dough to dry prove for a further 20 minutes before placing in oven.
10. Steam for 10 seconds. After 5 minutes release the steam.
11. Bake at 220°C for 25-30 minutes, reduce heat and bake for another 10 minutes.