

# FRENCH STICKS VIENNA BREAD & CRISP ROLLS

## INGREDIENTS

### Group 1

| Ingredient                      | KG    | %      |
|---------------------------------|-------|--------|
| FINO BREAD AND ROLL CONCENTRATE | 0.250 | 5.00   |
| Flour                           | 5.000 | 100.00 |
| Salt                            | 0.050 | 1.00   |
| COUNTRY OVEN DOBRIM 90          | 0.020 | 0.10   |
| BAKELS INSTANT ACTIVE YEAST     | 0.050 | 1.00   |
| Water (variable)                | 2.900 | 58.00  |

**Total Weight:** 8.270

## 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. Prove then bake at 250°C. Steam for 10-20 seconds after 5 minutes release steam.



## CATEGORY

Bread, Buns & Rolls, French  
Sticks