

# ONION BREAD & ROLLS

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	4.000	100.00
FINO BREAD AND ROLL CONCENTRATE	0.400	10.00
Black Pepper	0.010	0.25
BAKELS INSTANT ACTIVE YEAST	0.065	1.60
Water (variable)	2.250	56.00
Total Weight:		6.725

### Group 2

Ingredient	KG	%
Olive Oil	0.120	3.00
Brown Sugar	0.250	6.00
Onions (finely chopped)	1.400	35.00
Total Weight:		1.770

## METHOD

No time dough. Place Group 1 in machine bowl and develop thoroughly. Add Group 2 (refer Notes for preparation) 2 minutes before completely developing dough. Dough temperature 30-31°C. Allow dough to recover for 5 minutes. Scale and mould as desired. Prior to proving top loaves/rolls with Onion Rings and/or Cheese (grated). Prove then bake at 230°C.



## CATEGORY

Bread, Buns & Rolls