



ONION BREAD & ROLLS

Ingredients

Group 1

Ingredient	Weight (%)	KG
Flour		4.000
		100
FINO BREAD AND ROLL CONCENTRATE		0.400
		10
Black Pepper		0.010
		0.25
BAKELS INSTANT ACTIVE YEAST		0.065
		1.6
Water (variable)		2.250
		56

Total Weight: 6.725

Group 2

Ingredient	Weight (%)	KG
Olive Oil		0.120
		3
Brown Sugar		0.250
		6
Onions (finely chopped)		1.400
		35

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 & Rolls - Specialty, Flavoured Breads and Rolls



Finished Product

14 loaves scaled at 600g 8.5 dozen rolls scaled at 80g

