



# WHITE BREAD AND ROLLS

## Ingredients

### Group 1

Ingredient	KG	%
HERCULES ROLL MIX	4.000	100.00
BAKELS INSTANT ACTIVE YEAST	0.050	1.30
Water (variable)	2.200	55.00

Total Weight: 6.250

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale off and mould as desired. Proof then bake at 230°C.



## Category

Bread & Rolls - White, Tin Bread and Bread Rolls



## Finished Product

8 Loaves scaled at 700 g or 6.5 dozen Rolls scaled at 75 g.