



# WHITE BREAD ROLLS

## Ingredients

### Group 1

Ingredient	KG	%
Flour	5.000	100.00
HERCULES BREAD CONCENTRATE	0.250	5.00
MASTERFAT	0.200	4.00
Optional: MONOFRESH	0.050	1.00
BAKELS INSTANT ACTIVE YEAST	0.065	1.30
Water (variable)	2.800	56.00

Total Weight: 8.365

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31¼C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Prove then bake at 230¼C.



## Category

Bread & Rolls - White, White Bread Rolls and Hamburger Buns



## Finished Product

9 dozen Long Rolls scaled at 75 g or 11.5 dozen Round Rolls scaled at 60 g.

