



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Soft Roll

ABERDEEN SOFTIE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Yeast	0.625	6.25
<u>Voltem®</u>	0.500	5.00
Sugar	0.500	5.00
Salt	0.150	1.50
Water	5.000	50.00

Total Weight: 16.775

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk ferment for 60 minutes, in a covered container.
5. Scale and shape as desired.
6. Dry prove for 25-35 minutes, covered with plastic.
7. Bake at 230°C for 12 minutes.