



## CRUSTY ROLL

### BAKTEM 5% CRUSTY CONCENTRATE

#### INGREDIENTS

##### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<b>Baktem 5% Crusty Concentrate</b>	0.500	5.00
Yeast	0.375	3.75
Water	5.625	56.25
<b>Total Weight: 16.500</b>		

#### METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale as desired.
5. Prove for 40-50 minutes.
6. Bake at 240°C for 35-40 minutes, with steam during first 20 seconds.
7. Pull damper for final 5 minutes.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

BBQ



#### FINISHED PRODUCT

Crusty Roll