



# **GOLDEN GRAINS ROLLS**

#### **INGREDIENTS**

#### Group 1

| Ingredient<br>Wheat flour                     | KG<br>5.000          | %<br>50.00 |
|---|----------------------|------------|
| Country Oven® Golden Grains Bread Concentrate | 5.000                | 50.00      |
| Yeast   | 0.300                | 3.00       |
| Water   | 4.800                | 48.00      |
|   | Total Weight: 15.100 |            |

Yield: 167 rolls

### **METHOD**

- 1. Place all of the ingredients into a spiral mixing bowl.
- 2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
- $3. \;$  The dough temperature should be 24-26°C.
- 4. Scale at 90g.
- 5. Prove for 50 minutes at 36°C, 88% relative humidity.
- 6. Bake at 230°C for 14 minutes (soft rolls: no steam, crusty rolls: with steam).



Ambient



**CATEGORY** 

Bakery



**OCCASION** 

BBQ



## FINISHED PRODUCT

Crusty Roll, Soft Roll