



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**OCCASION**

BBQ, Summer



**FINISHED PRODUCT**

Soft Roll, Speciality Bun

# HIGH FIBRE BBQ ROLLS

## INGREDIENTS

**Group : 1**

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Fibre Plus Bread Concentrate</u>	5.000	50.00
Water	5.300	53.00
Yeast	0.300	3.00
<b>Total Weight:</b> 15.600		

**Yield:** 260 Burger buns

## METHOD

1. Add all the ingredients into a spiral mixer.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 24°C.
4. Scale at 60g into round shape.
5. Prove for 60 minutes at 38-88% humidity.
6. Dress with dark linseed.
7. Bake in a deck oven for 8 minutes at 230°C.