



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Roll, Multiseed, Soft Roll

# MULTISEED ROLLS

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Multiseed Bread Concentrate</u>	5.000	50.00
Yeast	0.250	2.50
Water	5.000	50.00
<b>Total Weight:</b> 15.250		

**Yield:** 169 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. Dough temperature should be 24-26°C.
4. Scale at 90g for soft and crusty rolls.
5. Prove for 50 minutes.
6. Bake at 230°C for 12 minutes (soft rolls: no steam, crusty rolls: with steam).