BAKELS
BAKERY INGREDIENTS SINCE 1904

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MULTISEED VITALITY ROLLS

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
Country Oven® Multiseed Vitality Bread Concentrate	5.000	50.00
Yeast	0.250	2.50
Water	5.500	55.00
	Total Weight: 15.750	

Yield: 175 rolls

METHOD

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 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.
6. Bake at 230°C for 12 minutes (soft rolls: no steam, crusty rolls: with steam).

DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

OCCASION

BBQ

FINISHED PRODUCT

Crusty Roll, Multiseed, Soft Roll