



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Roll, Speciality Bread,
Wholemeal, World Bakery

MUTSCHLI BREAD ROLL RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Fermidor® W Classic	0.450	4.50
Butter	0.350	3.50
Yeast	0.260	2.60
Lecitem® 1000	0.200	2.00
Salt	0.200	2.00
Water	6.600	66.00
Total Weight: 18.060		

Yield: 225 Mutschli rolls

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 6-8 minutes on slow speed and 3-5 minutes on fast speed, until fully developed (Add the butter after slow speed).
3. Dough temperature should be 24-26°C.
4. Bulk for 50-60 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 80g and mould into round shape.
6. Prove for 30-40 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Dust the dough pieces with wheat flour and cut the top once at 45° angle.
8. Bake at 230°C, falling to 220°C for 18-20 minutes, with steam.

9. Pull out damper after 10 minutes.