



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Rye Bread, Soft Roll

RYE SOFT ROLL

BAKTEM RED 10% SOFT ROLL CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	7.500	75.00
<u>Country Oven® Rye Bread Concentrate</u>	2.500	25.00
<u>Baktem Red 10% Soft Roll Concentrate</u>	0.500	5.00
Yeast	0.300	3.00
Water	5.500	55.00
Total Weight: 16.300		

Yield: 40 soft rolls

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 4 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 80g and mould into round shape.
5. Prove for 55-65 minutes.
6. Bake at 235°C (top) / 225°C (bottom) for 13 minutes.

BAKTEM 5% SOFT ROLL CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	7.500	75.00
<u>Country Oven® Rye Bread Concentrate</u>	2.500	25.00
Yeast	0.300	3.00
<u>Baktem 5% Soft Roll Concentrate</u>	0.250	2.50
Water	5.500	55.00
Total Weight: 16.050		

Yield: 40 soft rolls

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 4 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 80g and mould into round shape.
5. Prove for 55-65 minutes.
6. Bake at 235°C (top) / 225°C (bottom) for 13 minutes.

BAKTEM 7% SOFT ROLL CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	7.500	75.00
<u>Country Oven® Rye Bread Concentrate</u>	2.500	25.00
<u>Baktem 7% Soft Roll Concentrate</u>	0.350	3.50
Yeast	0.300	3.00
Water	5.500	55.00
Total Weight: 16.150		

Yield: 40 soft rolls

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 4 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 80g and mould into round shape.
5. Prove for 55-65 minutes.
6. Bake at 235°C (top) / 225°C (bottom) for 13 minutes.

BAKTEM 10% SOFT ROLL CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	7.500	75.00
<u>Country Oven® Rye Bread Concentrate</u>	2.500	25.00
<u>Baktem 10% Soft Roll Concentrate</u>	0.500	5.00
Yeast	0.350	3.50
Water	5.500	55.00
Total Weight:		16.350

Yield: 40 soft rolls

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 4 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 80g and mould into round shape.
5. Prove for 55-65 minutes.
6. Bake at 235°C (top) / 225°C (bottom) for 13 minutes.