



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Baguette, Crusty Bread, Occasion
Bread, Speciality Bread, World
Bakery

SNACK ROLL WITH WHEAT SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.150	1.50
Salt	0.200	2.00
Lecitem® 1000	0.200	2.00
Water	6.500	65.00
Fermdor® W Germ Liquid	0.800	8.00
Total Weight: 17.850		

Group 2

Ingredient	KG	%
Seed/flakes mix (e.g. sunflower, pumpkin, poppy, linseeds / oat, barley flakes, millet)	1.600	16.00
Salt	0.050	0.50
Water	1.600	16.00
Total Weight: 3.250		

Yield: 105 rolls

METHOD

Mixing

1. Mix group 2 together and leave to swell for 30 minutes.
2. Mix ingredients from group 1 for 8-10 minutes on slow speed and 3-4 minutes on fast speed (add group 2, if desired, in final minute).
3. Dough temperature should be 24-26°C.

Direct Method

- 4a. Bulk for 120 minutes at a controlled temperature of 25-28°C, covered with plastic.
- 5a. Scale at 200g and mould into long shape.
- 6a. Prove for 120 minutes at a controlled temperature of 5-8°C, covered with plastic.

Overnight Method

- 4b. Bulk for 30 minutes at a controlled temperature of 25-28°C, covered with plastic.
- 5b. Scale at 200g and mould into long shape.
- 6b. Prove overnight at a controlled temperature of 5-8°C, covered with plastic.

Baking

7. Bake at 220-230°C for 25-30 minutes, with steam.
8. Pull out damper after 10 minutes.