



CRUSTY ROLLS

Ingredients	KG
NATURE'S GOLD Regeneratively Sourced Bakers Bread Flour	16.000
Salt	0.320
Clean Label Multi-Purpose Improver	0.320
Yeast	0.640
Water	8.960
Total	26.240

MIXER TIMINGS

	Slow	Medium to fast
Spiral	2-3	6-8
Dough temperature	27°C (80°F.)	

1. Mix as for normal dough
2. Divide dough into press weights of 1800g (for press of 30 this will give 60g rolls)
3. Mould round and rest covered for 15 minutes before processing through BDM
4. Place on lined baking sheets
5. Prove
6. Add any additions such as nuts and seeds
7. Bake

TEMPERATURE AND TIMES

Proving time	50-55 minutes (dry proof)
Bake temperature	240°C (464°F.) with steam
Bake time	15-18 minutes (large) or according to unit size