



SOFTER ROLL CONCENTRATE



"Serving Suggestion"

ABOUT THE MIX

This multi-purpose product is capable of providing the baker with excellent taste and dough attributes, with batch and batch consistency only requiring the addition of flour, water and yeast.

INSTRUCTIONS

INGREDIENTS	KG	%
White or brown flour	16.000	100
Softer Roll Concentrate (4444-25)	00.800	5
Yeast	00.560	3.5
Water	09.360	57.5- 59.5 *
CP 18 (if required) to assist with shelf life	0.032	0.2
TOTAL	26.752	

*Dependant on flour used

MIXER INFORMATION

High speed	2-3 minutes dependant on mixer speed	
Spiral	2-3 minutes slow	6-8 minutes fast
Upright	2 minutes slow	8-10 minutes fast

1. Mix to a normal soft roll dough consistency.
2. Divide dough into press weights of 1800g (for press of 30 this will give you 60g rolls).
3. Mould round.
4. Rest for 15 minutes before shaping.
5. Place on lined baking sheets.
6. Prove.
7. Dust with flour before baking, if required.
8. Bake.

SCALING & BAKING

Dough temperature:	27°C (80°F.)
Bake:	230°C (450°F.)
Baking time:	11-13 minutes*

* Dependant on requirement and size

Variation suggestions: soft round rolls, baps, barm cakes, knots and fingers.

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