

# Filled Bread Rolls

## using IREKS DARK RYE BREAD MIX



**Dough:**

Wheat flour	6.500 kg
IREKS DARK RYE BREAD MIX	3.500 kg
Vegetable oil	0.200 kg
Salt	0.060 kg
Yeast	0.250 kg
Water, approx.	5.700 kg
<b>Total weight</b>	<b>16.210 kg</b>

Mixing time: 3 + 6 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: 20 minutes

Scaling weight: 0.320 kg

Intermediate proof: 5 minutes

Instructions for use: After the bulk fermentation time, roll the dough out to a size of approx. 60 x 15 cm. Put 6 portions of the filling of 0.050 kg each onto the centre of the dough sheet and subsequently seal by lightly folding over the dough. With the seam downwards, now place the filled dough sheet on a baking tray, press down the 6 portions with the back of the dough scraper, dust lightly with rye flour and allow to prove. Cut a cross in every portion before baking and bake giving steam.

Final proof: 30 – 40 minutes

Baking temperature: 240° C, dropping, giving steam

Baking time: approx. 35 minutes

**Filling:**

Butter	0.200 kg	} sweat
Onions, chopped	0.300 kg	
Garlic, chopped	0.200 kg	
Cubed bacon	0.500 kg	
Leeks, cut	2.000 kg	
Pepper, Salt	as required	
Whole egg	1.000 kg	
<u>Cheese, grated</u>	<u>1.500 kg</u>	
Total weight	5.700 kg	