

Sausage Rolls with Rye

using IREKS DARK RYE BREAD MIX



Recipe for 36 pieces

Dough:

Wheat flour	0.500 kg
IREKS DARK RYE BREAD MIX	0.500 kg
Margarine	0.050 kg
<u>Water, approx.</u>	<u>0.600 kg</u>
Total weight	1.650 kg

Mixing time: 3 + 3 minutes, spiral mixer

Dough temperature: 21° C

Instructions for use: Fold in 0.400 kg roll-in shortening per each kg dough giving three single turns (maximum 1 cm) and one double turn. It is recommended to observe short relaxation times between the individual turns. Allow the ready-folded dough to relax for 15 – 30 minutes.

Filling:

Spiced sausage meat	1.600 kg
Sage, chopped	0.020 kg
Rosemary, chopped	0.020 kg
Parsley, chopped	0.020 kg
Thyme, chopped	0.010 kg
Total weight	1.670 kg

Instructions for use: Blend the ingredients of the filling.
 Roll the dough out to 3 mm, cut into strips of 10 cm in width and put the filling into the centre of each strip. Fold in the sides and turn. Subsequently, cut into pieces of 9 cm in size, cut twice, wash with egg and bake giving steam.

Baking temperature: 200° C, giving steam

Baking time: approx. 22 minutes