

Rolls using IREKS DONKER BREAD MIX and VOLTEX

Wheat flour	7.000 kg
IREKS DONKER BREAD MIX	3.000 kg
VOLTEX	0.100 kg
Salt	0.080 kg
Yeast	0.300 kg
Water, approx.	5.400 kg
Total weight	15.880 kg

Mixing time: 3 + 6 minutes, spiral mixer

Dough temperature: 24 – 25° C

Bulk fermentation time: none

Scaling weight: 2.400 kg/30 pieces

Intermediate proof: 20 minutes

Instructions for use: After the mixing time, scale the dough into 2.400 kg pieces and allow to prove. After the intermediate proof, divide the dough into 30 pieces, mould as square rolls and dip the dough pieces into the topping. Place the dough pieces on greased trays and allow to prove. After the final proof, bake, giving steam.

Final proof: approx. 60 minutes

Baking temperature: 230° C, dropping to 210° C, giving steam

Baking time: approx. 18 minutes