

Soft Rolls using IREKS DONKER BREAD MIX and IREKS TOAST & BUNS

Wheat flour	7.500 kg
IREKS DONKER BREAD MIX	2.500 kg
IREKS TOAST & BUNS	0.100 kg
Vegetable oil	0.400 kg
Sugar	0.400 kg
Salt	0.100 kg
Yeast	0.400 kg
Water	5.800 kg
Total weight	17.200 kg

Mixing time: 2 + 6 minutes, spiral mixer

Dough temperature: 26° C

Bulk fermentation time: none

Scaling weight: 0.080 kg

Intermediate proof: 10 minutes

Processing: round

Final proof: 90 – 100 minutes

Baking temperature: 250° C, giving steam

Baking time: approx. 8 minutes