

Seeded Soft Rolls

using IREKS MULTISEED BREAD MIX and IREKS TOAST & BUNS



Wheat flour	8.000 kg
IREKS MULTISEED BREAD MIX	2.000 kg
IREKS TOAST & BUNS	0.100 kg
Sugar	0.300 kg
Fat	0.400 kg
Salt	0.120 kg
Yeast	0.500 kg
Water	5.100 kg
Total weight	16.520 kg

Mixing time:	2 + 6 minutes, spiral mixer
Dough temperature:	26 – 27° C
Bulk fermentation time:	none
Scaling weight:	0.060 – 0.080 kg
Intermediate proof:	none
Processing:	round
Final proof:	approx. 90 minutes
Baking temperature:	240 – 250° C, without steam
Baking time:	7 – 8 minutes