

Summer-fresh Barbecue Rolls

using IREKS MULTISEED BREAD MIX and VOLTEX



Wheat flour	3.750 kg
IREKS MULTISEED BREAD MIX	1.250 kg
VOLTEX	0.025 kg
Salt	0.050 kg
Yeast	0.150 kg
<u>Water, approx.</u>	<u>2.500 kg</u>
Total weight	7.725 kg

Mixing time:	3 + 6 minutes, spiral mixer
Dough temperature:	27° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	15 minutes
Instructions for use:	After the intermediate proof, scale into square rolls and put onto greased trays. After the final proof, bake, giving steam.
Final proof:	approx. 45 minutes
Baking temperature:	230° C, dropping to 210° C, giving steam
Baking time:	approx. 18 minutes

Instructions for use: Cut the baked rolls in two halves and spread each half with the filling. Bake until the cheese has a golden yellow colour (approx. 10 minutes). The baked goods should be warm when eaten.

Filling:

Fresh cream	0.500 kg
Salami	0.800 kg
Ham	0.800 kg
Peppers	2.000 kg
Mushrooms	1.000 kg
Onions	0.200 kg
<u>Gouda, grated</u>	<u>0.800 kg</u>
Total weight	6.100 kg