

## Soft Rolls using PIA DO MIX and IREKS TOAST & BUNS

Wheat flour	7.500 kg
PIA DO 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
<b>Total weight</b>	<b>17.200 kg</b>

Mixing time:	2 + 6 minutes, spiral mixer
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.750 kg
Intermediate proof:	10 minutes
Processing:	round
Final proof:	90 – 100 minutes
Baking temperature:	250° C, giving steam
Baking time:	25 – 27 minutes