



Gluten-free Rolls using SINGLUPLUS SEEDS



SINGLUPLUS SEEDS	10.000 kg
Vegetable oil	0.400 kg
Salt	0.180 kg
Yeast	0.400 kg
<u>Water, approx.</u>	<u>8.800 kg</u>
Total weight	19.780 kg

- Mixing time: approx. 2 + 6 minutes
- Dough temperature: 26° C
- Bulk fermentation time: none
- Scaling weight: 0.100 – 0.200 kg
- Intermediate proof: none
- Instructions for use: Divide the dough balls and smooth the dough pieces round. Mould the round dough pieces long and place in baguette hanging trays with the seam downwards. After the proof, cut and bake, giving steam.
- Final proof: 45 – 50 minutes
- Baking temperature: 230° C, dropping to 190° C, giving steam
- Baking time: 18 – 25 minutes