

## Spelt Rolls using SPELT & HONEY

SPELT & HONEY	10.000 kg
Yeast	0.200 kg
Water	5.500 kg
<hr/> Total weight	<hr/> 15.700 kg

Mixing time:	4 + 5 minutes, spiral mixer
Dough temperature:	26° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	none
Processing:	rolls
Final proof:	approx. 60 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	approx. 18 minutes