

Pumpkin Sausage Roll

using PUMPKIN-BREAD MIX

RECIPE SERVICE

Wheat flour	5.000 kg
PUMPKIN-BREAD MIX	5.000 kg
Margarine	0.500 kg
<u>Water, approx.</u>	<u>5.000 kg</u>
Total weight	15.500 kg

Mixing time: 3 + 3 minutes

Dough temperature: 21° C

Bulk fermentation time: 15 minutes

Intermediate proof: none

Final proof: prove well at 25° C and 75 % relative air humidity

Baking temperature: 200° C, giving steam

Baking time: approx. 21 minutes

Instructions for use: 0.400 kg butter or margarine should be used for each kg dough. Fold in giving 2 single turns (maximum 1 cm) and 2 double turns. Allow the dough to rest for 15 – 30 minutes between each turn, as well as after the final turn.



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