

Summer-fresh Barbecue Rolls

using IREKS MULTISEED BREAD MIX

and VOLTEX

RECIPE SERVICE

| | |
|---------------------------|----------|
| Wheat flour | 3.750 kg |
| IREKS MULTISEED BREAD MIX | 1.250 kg |
| VOLTEX | 0.025 kg |
| Salt | 0.050 kg |
| Yeast | 0.150 kg |
| Water, approx. | 2.500 kg |
| Total weight | 7.725 kg |

Mixing time: 3 + 6 minutes

Dough temperature: 27° C

Bulk fermentation time: none

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: 15 minutes

Processing: rolls

Final proof: approx. 45 minutes

Baking temperature: 230° C, dropping to 210° C, giving steam

Baking time: approx. 18 minutes

Instructions for use: After the intermediate proof, scale into square rolls and put onto greased trays. After the final proof, bake, giving steam.

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.

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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 |
| Gouda, grated | 0.800 kg |
| Total weight | 6.100 kg |

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