



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Breads, Semi-lean



#### FINISHED PRODUCT

Soft Roll

## BREAKFAST BREAD ROLL

### OVERVIEW

19-048

### INGREDIENTS

## Group Dough

Ingredient	KG	%
Bread Flour	0.800	61.50
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.250	16.70
BAKELS MULTISEED BREAD CONCENTRATE (Low GI)	0.250	16.70
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.15
Salt	0.018	1.38
Brown Sugar	0.130	10.00
BAKELS DAIRY BLEND	0.200	15.38
Water	0.700	53.85
Skimmed milk powder	0.100	7.69
Dried Cranberries	0.330	25.38
California Raisins (soaked)	0.170	13.08
Walnuts (lightly toasted)	0.050	3.85
Hazelnuts (lightly toasted)	0.100	7.69
<b>Total Weight:</b>		<b>3.113</b>

## METHOD

How to do it:

1. Autolyze the flour, Bakels Soy & Linseed, Low GI Multiseed and water for 90 minutes.
2. In a spiral mixer, put the autolyzed mixture, salt, sugar, yeast and skim milk and mix until 80% developed.
3. Add the butter and mix until 95% developed.
4. Add the fruits and nuts and mix for additional 1 minute in low speed.
5. Bulk ferment for 40 minutes.
6. Scale and mold.
7. Brush with water and dip in rolled oats.
8. Proof for 40-50 minutes.
9. Bake at 220°C with steam for 10 minutes. Continue baking in 200°C for 12-15 minutes.