

DINNER ROLL

OVERVIEW

06-050

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Refined Sugar	0.100	10.00
Iodized salt	0.015	1.50
Milk Powder	0.040	4.00
Butter	0.100	10.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Whole Eggs	0.150	15.00
Water	0.470	47.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50

Total Weight: 1.904

Yield: 95 x 20-g dough

METHOD

How to do it:

1. Place all dry ingredients in mixing bowl, mix at 1st speed for 30 seconds.
2. Add whole eggs and water and mix for 1 ½ minutes.
3. Add butter and shift to 2nd speed. Mix until dough is developed.
4. Divide and scale into 20-g pieces.
5. Round and place in well-greased round or square pans.
6. Proof.
7. Bake at 180°C until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet