

FANCY ROLLS

OVERVIEW

04-022

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
BAKELS LECITEM SUPREME	0.010	1.00
Water	0.500	50.00
BAKELS SHORTENING	0.030	3.00
Sugar	0.150	15.00
Total Weight:		1.718

Yield: 28 x 60g dough

METHOD

How to do it:

No-time dough Method:

1. Combine flour, Bakels Instant Yeast and Lecitem Supreme.
2. Dissolve sugar and salt in water and combine with flour mixture.
3. Mix for 2 minutes at low speed then add Bakels Shortening.
4. Continue mixing at high speed for 5 minutes or until developed.
5. Scale into 60-g dough pieces. Round and rest dough for 5 minutes.
6. Mold.
7. Proof and bake at 200°C with steam for 20-25 minutes or until golden brown.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet