

# HAMBURGER BUNS/HOTDOG ROLLS

## OVERVIEW

99-016

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Skimmed milk powder	0.020	2.00
DOBRIM HIGH SPEED	0.004	0.40
Lecinta Plus	0.005	0.50
Water (1)	0.550	55.00
Sugar	0.130	13.00
Salt	0.020	2.00
BAKELS SHORTENING	0.100	10.00
BAKELS MONOFRESH	0.010	1.00
<b>Total Weight:</b> 1.849		

**Yield:** 30 pcs

## METHOD

How to do it:

1. Dissolve sugar and salt in water. Combine with flour, Dobrim High Speed, Monofresh, Bakels Instant Active Dry Yeast, skimmed milk and Lecinta Plus and mix on low speed for 2 minutes.
2. Add Bakels Shortening and mix on high speed for 5 minutes until dough is well-developed.
3. Rest for 10 minutes.
4. Cut and scale dough into desired weight, approximately 60 g each. Round up to form buns, or mold otherwise to form hotdog rolls.
5. Proof.
6. Bake at 180°C for 13-15 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet



## FINISHED PRODUCT

Hamburger Bun, Soft Roll