

HERBED CHEESE ROLLS

OVERVIEW

07-030

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
Fresh Milk	0.153	30.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
Sugar	0.075	15.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.035	7.00
DOBRIM NOBRO	0.002	0.40
Egg Yolk	0.070	14.00
BAKELS COUNTRY HERB BASE	0.025	5.00
Water	0.125	25.00
Salt	0.008	1.50
Total Weight:		0.997

Group Filling

Ingredient	KG	%
Quickmelt Cheese	0.100	100.00
BAKELS COUNTRY HERB BASE	0.005	5.00
Total Weight:		0.105

Yield: 24 pieces x 40g rolls

METHOD

How to do it:

Dough:

1. Combine dry ingredients and mix for 30 seconds on low speed.
2. Add milk, water and egg yolk and continue mixing for 1 minute on low speed.
3. Add Butta Butteroil Substitute and mix at high speed for another 6-8 minutes or until gluten is well developed.
4. Scale into 40 g each.
5. Round and rest.6. Sheet dough, put filling, seal and mold into desired shape.
7. Proof for 90-120 minutes.
8. Carefully apply egg wash.
9. Bake for 15-20 minutes or until golden brown.

Filling:

Combine ingredients and mix until well-blended



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet