

ROMAN ONION BREAD & ROLLS

OVERVIEW

06-079

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
Black Pepper	0.003	0.25
Salt	0.019	1.88
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
ROTITEX	0.050	5.00
Water	0.480	48.00
Total Weight: 1.591		

Group 2

Ingredient	KG	%
Olive Oil	0.030	-
Brown Sugar	0.060	-
Onion (chopped)	0.350	-
Total Weight: 0.440		

Yield: 3 x 450-g dough

METHOD

How to do it:

1. Place bread flour, Bakels Crusty Bread Concentrate, black pepper, Bakels Instant Yeast and water in a spiral mixer. Mix on low speed for 2 minutes.
2. Add Rotitex. Shift to high speed and mix until dough is developed.
3. Add cooked and cooled filling when dough is 90% developed.
4. Mold and shape as desired.
5. Top loaves or rolls with onion rings and grated cheese as desired.
6. Proof and bake until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean