

SESAME SEED ROLLS

OVERVIEW

03-036

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Water	0.520	52.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
DOBRIM HIGH SPEED	0.004	0.40
Lecinta Plus	0.005	0.50
Sugar	0.032	3.20
Salt	0.023	1.20
Non-fat dry milk	0.038	2.70
Sesame Oil	0.055	5.50
Sesame seeds	0.133	13.30

Total Weight: 1.818

Yield: 60 x 30-g dough

METHOD

How to do it:

1. Combine all ingredients and mix until fully developed.
2. Rest dough for 10 mins.
3. Scale dough into 30 grams. and shape into balls.
4. Place on greased baking trays and proof.
5. Bake at 180°C for 12 mins.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet