

# WHEAT AND PECAN ROLLS

## OVERVIEW

15-036

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Water	0.600	60.00
DOBRIM HIGH SPEED	0.004	0.40
Lecinta Plus	0.004	4.00
Brown Sugar	0.180	18.00
Salt	0.020	2.00
Cinnamon powder	0.010	1.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
FINO MEAL BASE	0.060	6.00
ROTITEX	0.100	10.00
Raisins (pre-conditioned)	0.200	20.00
Total Weight:		2.193

### Group Caramel Sauce

Ingredient	KG	%
Brown Sugar	0.132	-
All Purpose Cream	0.096	-
Maple syrup	0.034	-
Bourbon	0.006	-
Salt	0.003	-
Pecans (chopped)	-	-
Total Weight:		0.271

### Group Filling

Ingredient	KG	%
Pecans (chopped)	0.300	-
Butter	0.400	-
Sugar	0.188	-
Cinnamon powder	0.008	-
Total Weight:		0.896

**Yield:** 18 pieces x 120g

## METHOD

How to do it:

Caramel Sauce:

1. Combine all ingredients in a saucepan.
2. Simmer over medium heat.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean

3. Stir the mixture to dissolve sugar and cream.
4. Once all the sugar and cream have dissolved, pour 15g caramel sauce into each muffin cup.
5. Put 2 pecans at the bottom of each muffin cup.

**Dough:**

1. Combine all ingredients in a mixing bowl except for Rotitex and raisins.
2. Mix on low speed for 2 minutes.
3. Add Rotitex and mix on high speed for 5 minutes or until dough is 80% developed.
4. Add raisins. Mix on low speed for 1 minute or until dough is developed.
5. Rest for 10 minutes.
6. Scale to 731g.
7. Sheet dough to form a rectangle.
8. Spread 411g filling evenly on each dough.
9. Roll the dough and seal.
10. Divide each roll into 6 slices and place in muffin cups.
11. Proof for 30 minutes or until dough is ready.
12. Bake at 180°C for 30 minutes or until golden brown.

**Filling:**

1. Mix all ingredients together until smooth and uniform in appearance.