

Brioche Rolls using MELLA BRIOCHE POF



MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water	4.500 kg
Total weight	15.000 kg

Mixing time:	2 + 8 minutes, spiral mixer
Dough temperature:	26 – 27° C
Bulk fermentation time:	none
Scaling weight:	0.060 – 0.080 kg
Intermediate proof:	none
Processing:	round
Final proof:	approx. 90 minutes
Baking temperature:	240 – 250° C, without steam
Baking time:	7 – 8 minutes