

## Brown Rolls

### Ingredients:

	kg
Carr's Brown Flour	32.000
Salt	0.640
Sugar	0.660
Fat	0.660
Yeast	1.000
Improver	0.640
Water	19.000

### Method:

- Mixing:
  - Tweedy - 2 min 30 secs (high speed)
  - Spiral - 3 min slow 7 min fast
  - Planetary - 3 min slow 8 min fast
- Finished Dough Temperature 76-78°F/24-26°C