

Gluten-free Baguette Rolls

using SINGLUPLUS ROLL

SINGLUPLUS ROLL	10.000 kg
Vegetable oil	0.200 kg
Salt	0.180 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>6.500 kg</u>
Total weight	17.180 kg

Mixing time:	approx. 2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg, 30 pieces of 0.070 kg
Intermediate proof:	none
Processing:	baguette rolls
Final proof:	45 – 50 minutes
Baking temperature:	230° C, dropping to 190° C, giving steam
Baking time:	approx. 18 minutes
Instructions for use:	Divide the balls and smooth the dough pieces round. Mould the round dough pieces long and place in baguette hanging trays with the seam downwards. After fermentation, cut lengthwise once and bake, giving steam.



RECIPE SERVICE



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