

# Gluten-free Multigrain Rolls

## using SINGLUPLUS ROLL

SINGLUPLUS ROLL	10.000 kg
Sunflower seeds	0.500 kg
Sugar beet syrup	0.500 kg
Linseeds	0.400 kg
Millet	0.300 kg
Blue poppy seeds	0.200 kg
Vegetable oil	0.200 kg
Salt	0.105 kg
Yeast	0.350 kg
Water, approx.	6.600 kg
<hr/> Total weight	<hr/> 19.155 kg

Mixing time:	2 + 6 minutes
Dough temperature:	25° C
Bulk fermentation time:	none
Scaling weight:	0.100 kg
Intermediate proof:	none
Processing:	round
Final proof:	50 minutes
Baking temperature:	230° C, dropping, giving steam
Baking time:	18 – 20 minutes



RECIPE SERVICE



IREKS U.K. Ltd.  
Herons Way  
Chester Business Park  
CHESTER CH4 9QR  
UNITED KINGDOM  
Tel.: +44 1244 893713  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie

  
**IREKS**