

# Gluten-free Vitality Rolls

using SINGLUPLUS VITAL

SINGLUPLUS VITAL	10.000 kg
Vegetable oil	0.400 kg
Salt	0.180 kg
Yeast	0.400 kg
<u>Water, approx.</u>	<u>8.800 kg</u>
Total weight	19.780 kg

Mixing time:	approx. 2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.100 kg – 0.200 kg
Intermediate proof:	none
Processing:	baguette rolls
Final proof:	45 – 50 minutes
Baking temperature:	230° C, dropping to 190° C, giving steam
Baking time:	18 – 25 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 the proof, cut and bake, giving steam.



RECIPE SERVICE



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