

**Pumpkin Pizza Rolls****Ingredients:**

- IREKS Chia Seed Bread Mix 1.000kg
- Carr's Strong Flour 1.000kg
- Yeast 0.040kg
- Water 1.100kg
- Macphie Pizza Sauce 0.600kg
- Grated Cheese 0.500kg

**Method:**

- Add IREKS Chia Bread Mix, flour, yeast and water to a spiral mixer. Mix for two minutes slow and six minutes fast.
- Bulk fermentation time: 30 minutes
- Scale into 100g balls.
- Roll out each ball into flat discs. Add pizza sauce and cheese to the centre of each disc. Pinch and seal the dough over the sauce and cheese to make a ball.
- Tie the string so it crosses over the centre , creating multiple segments. Ensure the string is loose as the bread will continue to rise.
- Final proof for 30-50 minutes.
- Bake at 180C for 30 minutes
- Allow to cool before removing the string

