

Super Soft Rolls Half Bag

Ingredients:

| | <u>kg</u> |
|---------------------------|-----------|
| Flour | 8.000 |
| Proson Super Soft Roll NF | 0.500 |
| Yeast | 0.250 |
| Water approx. | 4.640 |

Method:

- Kneading: mix all ingredients into a smooth and well developed dough.
- The water percentage is depending on the flour quality, approx. 58-62%
- Dough temperature: approx. 26°C
- Scale: approx. 1950 grams (30 pieces)
- Dough proof: approx. 10 minutes
- Dividing: divide and round up. Place the dough pieces on baking sheets
- Final proof: approx. 60 minutes
- Baking: approx. 10 minutes at 240°C