

Wholemeal Bread & Rolls

Ingredients:

kg	
Carr's Wholemeal Flour	32.00
Salt	0.640
Andrew Shortening	0.660
Yeast	1.000
Improver (Vortex)	0.640
Water	19.000

Method:

- Mixing:
 - Tweedy (high speed) 2 min 30 sec
 - Spiral 3 min slow, 8 min fast
 - Planetary 3 min slow, 10 min fast
- Finished dough temperature 76-78°F, 23-25°C
- When using this recipe for morning rolls add 480g sugar