



Bread & Rolls - Specialty - Flavoured Breads and Rolls

Recipe No:
R105 - R105i

COTTAGE MEAL COB

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	HERCULES ROLL MIX	3.800	100%
	Wholemeal Flour	0.900	24%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.7%
	Molasses	0.120	3.2%
	Salt	0.018	0.47%
	Water (variable)	2.600	68.4%

Total Weight	7.503
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- Method:**
1. No time dough.
 2. Place all ingredients in mixing bowl and develop thoroughly.
 3. Allow dough to recover 10 minutes.
 4. Scale at 270g.
 5. Round up and place 3 rows of 6 on lightly greased tray.
 6. Brush between dough pieces with melted butter.
 7. Proof and glaze with SUPER GLOSSY.
 8. Top with bran or seeds.
 9. Oven temperature 220°C.

Notes: Using bakers percentages - Percentages on total premix weight
If using Compressed Yeast, use 200g in above recipe.

Yield: 27.5 Cobs scaled at 270g