



Bread & Rolls - White - White Bread Rolls and Hamburger Buns

**Recipe No:**  
**R120 - R120b**

**BREAD ROLLS AND HAMBURGER BUNS**

USING FINO BREAD AND ROLL CONCENTRATE

| <u>Group</u>        | <u>Ingredient</u>               | <u>KG</u>    |      |
|---------------------|---------------------------------|--------------|------|
|                     | Flour                           | 5.000        | 100% |
|                     | FINO BREAD AND ROLL CONCENTRATE | 0.500        | 10%  |
|                     | MASTERFAT (optional)            | 0.150        | 3%   |
|                     | Bakels Instant Active Yeast     | 0.080        | 1.6% |
|                     | Water (variable)                | 2.900        | 58%  |
| <b>Total Weight</b> |                                 | <b>8.630</b> |      |

**Method:**

1. No time dough.
2. Place all ingredients in machine bowl and develop thoroughly.
3. Dough temperature 30-31°C.
4. Allow dough to recover 5 minutes.
5. Scale and mould as desired.
6. Proof then bake at 230°C.

**Notes:**

If using compressed yeast, use 250g in above recipe.

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

**Yield:** 9.5 dozen rolls scaled at 75 g.