



Bread & Rolls - Crusty - French Sticks & Crusty Rolls

Recipe No:
R120 - R120j

FRENCH STICKS, VIENNA BREAD & CRISP ROLLS

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	FINO BREAD AND ROLL CONCENTRATE	0.250	5%
	Salt	0.050	1%
	COUNTRY OVEN DOBRIM 90	0.020	0.1%
	BAKELS INSTANT ACTIVE YEAST	0.050	1%
	Water (variable)	2.900	58%

Total Weight	8.270
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- 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. Prove then bake at 250°C.
 7. Steam for 10-20 seconds, after 5 minutes release steam.

Notes: If using Compressed Yeast, use 175g in above recipe.
Using bakers percentages - Percentages on white flour weight

Yield: 20 French Sticks scaled at 400g or approximately 11 dozen Crisp Rolls scaled at 60g.