



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

**Recipe No:**  
**R104 - R104b**

## **WHITE BREAD ROLLS**

USING HERCULES BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	HERCULES BREAD CONCENTRATE	0.250	5%
	MASTERFAT	0.200	4%
	Optional: MONOFRESH	0.050	1%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.3%
	Water (variable)	2.800	56%

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<b>Total Weight</b>	<b>8.365</b>
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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 5-10 minutes.
5. Scale and mould as desired.
6. Prove then bake at 230°C.

**Notes:**

If using Compressed Yeast, use 200g in above recipe.

Using bakers percentages - Percentages on white flour weight

**Yield:** 9 dozen Long Rolls scaled at 75 g or 11.5 dozen Round Rolls scaled at 60 g.