



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

Recipe No:
R173 - R173b

BREAD ROLLS and HAMBURGER BUNS

USING LECITEM UNIVERSAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.090	1.8%
	LECITEM UNIVERSAL	0.060	1.2%
	Sugar	0.200	4%
	MASTERFAT V	0.200	4%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.3%
	Water (variable)	2.750	55%

Total Weight	8.365
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Method:

1. No time dough. Place all ingredients in machine bowl and develop thoroughly.
2. Dough temperature 30-31°C.
3. Allow dough to recover 5-10 minutes.
4. Scale and mould as desired.
5. Proof then bake at 210°C.

Notes:

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

Using bakers percentages - Percentages on white flour weight

For extra softness and fresh keeping add 0.5% MONOFRESH SUPERSOFT

Yield: 9 dozen Long Rolls or Hamburger Buns scaled at 75g.