



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

Recipe No:
R120 - R120p

HAMBURGER BUNS (premium quality)

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%
	Sugar	0.200	4%
	MASTERFAT	0.200	4%
	BAKELS INSTANT ACTIVE YEAST	0.070	1.4%
	Water (variable)	3.000	60%

Total Weight	8.970
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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. Roll out (flatten) to the desired shape & thickness.
7. Proof then bake at 220°C.

Notes:

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

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

Yield: 9.5 dozen buns scaled at 75 g