

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

Recipe No:
R180 - R180D

**BREAD ROLLS AND HAMBURGER
BUNS**



USING QUANTUM PLUS

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.100	2%
	QUANTUM PLUS	0.065	1.25%
	Sugar	0.200	4%
	MASTERFAT V	0.200	4%
	Optional: MONOFRESH	0.050	1%
	BAKELS INSTANT ACTIVE YEAST	0.080	1.6%
	Water (variable)	3.000	60%

Total Weight	8.695
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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. Proof then bake at 230°C.

Notes:

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

Using bakers percentages - Percentages on white flour weight

Yield:

9.5 dozen of Rolls or Buns scaled at 75 g.