

**Recipe No:**  
**R120 - R120n**

## ONION BREAD & ROLLS

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	FINO BREAD AND ROLL CONCENTRATE	0.400	10%
	Black Pepper	0.010	0.25%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.6%
	Water (variable)	2.250	56%
2	Olive Oil	0.120	3%
	Brown Sugar	0.250	6%
	Onions (finely chopped)	1.400	35%

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<b>Total Weight</b>	<b>8.495</b>
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- Method:**
1. No time dough.
  2. Place Group 1 in machine bowl and develop thoroughly.
  3. Add Group 2 (refer Notes for preparation), 2 minutes before completely developing dough.
  4. Dough temperature 30-31°C.
  5. Allow dough to recover for 5 minutes.
  6. Scale and mould as desired.
  7. Prior to proving, top loaves/rolls with Onion Rings and/or Cheese (grated).
  8. Prove then bake at 230°C.

**Notes:** To prepare Group 2, place Olive Oil and Brown Sugar in saucepan over heat. Add Onions to heated mixture, while frying, stir occasionally. When Onions are golden brown remove from heat, cool then add to dough as in above method.

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

Using bakers percentages - Percentages on white flour weight

**Yield:** 14 loaves scaled at 600g, 8.5 dozen rolls scaled at 80g