



Bread & Rolls - White - Tin Bread and Bread Rolls

**Recipe No:**  
**R105 - R105a**

## **WHITE BREAD AND ROLLS**

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	HERCULES ROLL MIX	4.000	100%
	BAKELS INSTANT ACTIVE YEAST	0.050	1.3%
	Water (variable)	2.200	55%

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<b>Total Weight</b>	<b>6.250</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 minutes.
5. Scale off and mould as desired.
6. Proof then bake at 230°C.

**Notes:**

If using Compressed Yeast, use 110 g in above recipe.

Using bakers percentages - Percentages on total premix weight

**Yield:**

8 Loaves scaled at 700 g or 6.5 dozen Rolls scaled at 75 g.