

## Soft Rolls (Zachte Broodjes) using EXCELLENT ZACHT



Wheat flour type 550	10.000 kg
EXCELLENT ZACHT	1.500 kg
Salt	0.150 kg
Yeast	0.500 kg
Water	5.800 l
<b>Total weight</b>	<b>17.950 kg</b>

Mixing time: 5 + 5 minutes, spiral mixer

Dough temperature: 26° C

Bulk fermentation time: none

Scaling weight: 2.100 kg/30 pieces

Intermediate proof: 10 minutes

Instructions for use: After mixing, scale the dough into dough balls and allow to prove. Subsequently, divide the dough balls and mould round. Place on special black trays for soft rolls and allow to prove. Wash with egg before baking.

Final proof: approx. 110 minutes

Baking temperature: 250° C

Baking time: 9 – 10 minutes