

Wheat Rolls using EISZEIT



Wheat flour type 550	10.000 kg
EISZEIT	0.300 kg
Fat	0.100 kg
Salt	0.200 kg
Yeast*	0.300 kg
<u>Water, approx.*</u>	<u>5.500 l</u>
Total weight	16.400 kg

* Adjust the quantity of yeast and the dough firmness to the production conditions.

Mixing time:	2 + 6 minutes, spiral mixer
Dough temperature:	25 – 26° C
Bulk fermentation time:	10 – 15 minutes
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	as desired
Final proof:	retarded fermentation at 5° C, subsequently, approx. 2 hours at 26 – 28° C
Baking temperature:	240° C, giving steam
Baking time:	18 – 20 minutes