

Pre-baked Kaiser Rolls using HABACK



Wheat flour type 550	10.000 kg
HABACK	0.400 kg
Pastry margarine	0.100 kg
Salt	0.200 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>5.800 l</u>
Total weight	16.700 kg

Mixing time:	2 + 6 minutes, spiral mixer
Dough temperature:	25 – 26° C
Bulk fermentation time:	10 – 15 minutes
Scaling weight:	0.065 – 0.075 kg
Intermediate proof:	approx. 10 minutes
Processing:	round
Final proof:	controlled proof (for up to two hours at approx. 20° C)

In both baking phases, baking takes place with open damper for the final 3 minutes.	First baking phase	Second baking phase
	Rack oven	Shop oven (convection)
Initial baking phase (° C)	240	210
Steam (l)	5	0.3
Application time (s)	90	30
Initial baking time (min)	3	3
Completion of baking temperature (° C)	180	180
Total baking time (min)	11 – 13	approx. 13