



# 10% Soft Roll Mix



## Ingredients

### Group Ingredients

Ingredient	KG
Cake flour	10.000
10% Soft Roll Mix	1.000
Yeast	0.510
Water	6.000

Total Weight: 17.510

Place all ingredients into the mixing bowl. Mixing time depends on the type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof  $\pm$ 40 minutes. Bake at  $\pm$ 230°C.



## Display Conditions

Ambient



## Category

Bakery