



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

6% CRISPY ROLL MIX

INGREDIENTS

Group Ingredients

Ingredient	KG
Cake flour	10.000
6% Crispy Roll Mix	0.600
Yeast	0.500
Water	5.000
Total Weight: 16.100	

METHOD

Place all ingredients into mixing bowl. Mix until fully developed. Mixing time depends on 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 ±40 minutes. (Take to full proof) Bake at ±240°C with steam at start of baking.