

## Bread & Rolls using Universal Brown (without sugar)

### Ingredients:

	kg
Universal Brown	32.000
Salt	0.640
Andrew Shortening	0.660
Yeast	1.000
Improver (Votex)	0.640
Water (approx.)	19.000

### Method:

- Mixing:
  - Tweedy (high speed) - 2 min 30 sec
  - Spiral - 3 min slow, 8 min fast
  - Planetary - 3 min slow, 10 min fast
- Finished dough temperature 76-78°F/23-25°C
- When using this recipe for morning rolls add 480g sugar