

Soft Rolls using VOLTEX

Wheat flour	10.000 kg
VOLTEX	0.200 kg
Butter/Margarine	0.500 kg
Sugar	0.300 kg
Salt	0.180 kg
Yeast	0.400 kg
<u>Water, approx.</u>	<u>5.200 kg</u>
Total weight	16.780 kg

Mixing time: 4 + 6 minutes

Dough temperature: 25° C – 26° C

Bulk fermentation time: none

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: 15 minutes

Processing: soft rolls

Final proof: 60 – 70 minutes

Baking temperature: 260° C, without steam

Baking time: approx. 8 minutes

Instructions for use: Mould the 1.800 kg dough piece round and allow to prove. After a short intermediate proof, divide and mould round once again. Place the rolls on trays and allow to prove. After the final proof, bake without steam.



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