



**DISPLAY  
CONDITIONS**

Ambient



**CATEGORY**

Bakery



**OCCASION**

Easter

# CHAKALAKA ROLLS

## OVERVIEW

(Recipe makes 12 Foil Trays)

## INGREDIENTS

### Group I

Ingredient

**Chakalaka Bread Full Mix**

Wet Yeast

Water

KG

2.000

0.040

1.200

**Total Weight: 3.240**

### Group II

Ingredient

Canned Mild Chakalaka Mix

KG

0.036

**Total Weight: 0.036**

### Group III

Ingredient

**Bakels Garlic Butter Spray (As required)**

KG

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**Total Weight: 0.000**

## METHOD

1. Place all of the ingredients from Group I into a mixing bowl.
2. Mixing time depends on the type of mixer used.
3. Dough temperature 28°C – 30°C.
4. Rest the dough for 10 minutes.
5. Press and mould the dough in the roll moulder.
6. Place 5 of the moulded rolls into each long foil tray prepared with Bakels Garlic Butter Spray.
7. Proof for 20 – 25 minutes in the prover.
8. Add 30g of Chakalaka Mix onto each roll after proofing and spray the top of each roll with Bakels Garlic Butter Spray.
9. Bake at 230°C for 20 minutes.
10. Remove from the oven and allow to cool.