



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.