



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

CRISPY ROLL FULL MIX

INGREDIENTS

Group Ingredients

Ingredient

Crispy Roll Full Mix

Yeast

Water

KG

12.500

0.625

7.500

Total Weight: 20.625

METHOD

Place all ingredients into the 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 and mould as required. Final proof ±40 minutes (take to full proof). Bake at ±230°C for ±15 minutes with 12 seconds steam at start of baking.