



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SOFT & SWEET ROLL FULL MIX

## INGREDIENTS

### Group Ingredients

Ingredient

Soft & Sweet 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 ±55 minutes. Bake at ±220°C for ±12 minutes with no steam.