



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SUPER SOFT ROLL FULL MIX

## INGREDIENTS

### Group Ingredients

Ingredient

Super Soft 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.