

Crusty rolls & buns



INGREDIENTS

Dough ingredients	g	%
Wheat flour	1000	100
Pantera	5	0,5
Water	600	60
Salt	10	1
Yeast	10	1

WORKING METHOD

Mixing	Mix all ingredients for 3 minutes at slow speed and 6 minutes at fast speed. Dough temperature: 24–27°C
Bulk fermentation	10 minutes
Make up	Scale 80g Rolls: length 6 to 12 cm Buns: use tin mold and make nice circles
Final fermentation	60 minutes at 28°C and 80% R.H.
Baking	15 minutes at 250°C with initial steam. Decrease temperature to 230°C