



Bread and Yeast Compounds - Emulsifiers and Improver
Compounds
Bread & Rolls (White) -

Recipe No:
R170 - R170b

HAMBURGER BUNS & SOFT ROLLS

USING LECINTA SPECIAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	4.000
	Sugar	0.075
	Salt	0.075
	LECINTA SPECIAL	0.060
	Masterfat	0.250
	Milk Powder	0.050
	COUNTRY OVEN DOBRIM 90	0.010
	Bakels Instant Active Yeast	0.065
	Water (variable)	2.150
Total Weight		6.735

- Method:**
1. No time dough.
 2. Place all ingredients in machine bowl and develop thoroughly.
 3. Dough temperature 30-31°C (86-88°F).
 4. Scale and mould as desired.
 5. Prove then bake at 230°C (450°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using Compressed Yeast, use 200g (8oz) in above recipe.