



## Ingredients

	<b>g</b>	<b>%</b>
Flour	1000	100
Water ±	200	20
Butter	50	5
Salt	15	1,5
Sugar	80	8
Eggs	100	10
Milk Powder	50	5
<b>Mimetic Incorporation</b>	50	5
<b>Soft'r Melting</b>	25	2,5
<b>O-tentic Mediterraneo</b>	50	5
<b>Softgrain Golden 6 CL</b>	250	25

## Working method

### Mixing

Mixing spiral 5 min. 1<sup>st</sup> speed - 7 min. 2<sup>nd</sup> speed, add butter after 3 min. in 2<sup>nd</sup> speed.

Dough temperature 26°C

Bulk fermentation 30 min.

Scale 30 g balls / or shape as desired

### Make up

Make up As desired

Final fermentation ± 1h at 35°C, 85% humidity

### Decoration before baking

Spray Sunset Glaze.

### Baking

Oven temperature 190°C

Baking time ± 25 min., for small rolls bake 6 min.