

Grainy Soft Roll



Ingredients

	g	%
Flour	1000	100
Sugar	70	7
Water	470	47
Salt	17	1,7
Fresh yeast	70	7
Mimetic Incorporation	200	20
Soft'r Melting CL	30	3
Softgrain Golden 6 CL	350	35

Working method

Mixing

Mixing spiral	3 min. 1 st speed - 4 min. 2 nd speed. Add fat, 3 min. 1 st speed - 4 min. 2 nd speed.
Dough temperature	26°C
Bulk fermentation	10 min.
Scale	35 g
Intermediate proof	10 min. ambient temperature

Make up

Make up	Make sandwiches with Konig Line, by hand or with a sandwich machine.
Final fermentation	70 min., 28°C, 80% humidity

Decoration before baking

Spray Sunset Glaze.

Baking

Oven temperature	240°C
Baking time	8 min.