

Kaiser Rolls using MALZPERLE PLUS

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| Wheat flour | 10.000 kg |
| MALZPERLE PLUS | 0.400 kg |
| Margarine | 0.150 kg |
| Salt | 0.200 kg |
| Instant yeast | 0.150 kg |
| Water, approx. | 5.700 l |
| Total weight | 16.600 kg |

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| Mixing time: | 2 + 6 minutes |
| Dough temperature: | 26 – 27° C |
| Bulk fermentation time: | none |
| Scaling weight: | 1.800 kg/30 pieces |
| Intermediate proof: | 15 minutes |
| Processing: | kaiser rolls |
| Final proof: | approx. 50 minutes |
| Baking temperature: | 230° C, dropping to 210° C |
| Baking time: | 18 – 20 minutes |

