

Combicorn Doppelmalz Rolls

These rolls can be either square or round. They are great tasting and the floured top gives them extra appeal. The size and shapes are endless so let your imagination run wild.

Ingredients	%	Batch Weight
Combicorn Doppelmalz	100	0.500 kg
Water	66	0.330 kg

Preparation Instructions

- Mix Combicorn Doppelmalz and water together and let it soak for 20 – 30 minutes



Ingredients	%	Batch Weight
Wheat flour	100	1.000 kg
Soak dough	30	0.300 kg
Fresh yeast	3	0.030 kg
VX2 –T	2	0.020 kg
Salt	2	0.020 kg
Meisterback Margarine	2	0.020 kg
Water – variable	60	0.600 kg

Preparation Instructions

- Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast
- Dough Temperature 26 – 28°C
- Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes
- Turn the dough out onto a floured surface and scale into 1.500kg dough pieces. Very gently loosely mould the dough pieces into a round shape
- Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
- Flatten and divide (and or round) in a bun divider rounder or leave like square rolls
- Spray with water and dip into seeds and grains if desired and place on a baking tray to achieve individual rolls or mould on a lightly oiled bench and place seam side down on flour, then proof and turn up the other way before baking
- For standard rolls proof at for 40 – 50 minutes. Remove from the proofer

Baking Instructions

- Cut the tops if required of each the dough piece
- Place into a preheated oven set at 220° C with steam
- Bake for a total of 20 + minutes, release the steam towards the end of baking