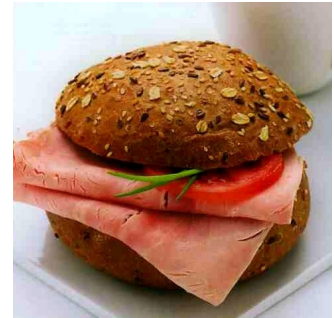


## Combicorn Gutsspitz Rolls

Combicorn Gutsspitz gives to the rolls a very special taste through herbs in the mix. These rolls can be either square or round.



Ingredients	%	Batch Weight
<b>Combicorn Gutsspitz</b>	<b>100</b>	<b>0.500 kg</b>
Water	66	0.330 kg

### Preparation Instructions

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

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

### Preparation Instructions

- Place all ingredients (except the soak dough) into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast
- To the end of mixing add the soak dough in (last 3 minutes)
- Dough Temperature 26 – 27°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 1.800kg 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