

Bread roll

INGREDIENTS

1 kg	SPICY GRANIX WITH PEPPER	4 kg	WHEAT FLOUR TYPE 550
0,15 kg	YEAST	ok. 2,5 kg	WATER
0,6 kg	STUFFING	1 kg	MARGARINE PUFF PASTRY MASTER (hand rolling)
1 kg	MARGARINE PUFF PASTRY 80% ESPERTO (Machine Rolling)	0,6 kg	CHEESE YELLOW CHIPS
ok. 0,6 kg	SESAME		



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 15 min

Final fermentation: 25 min

Baking temperature: 220°C with gentle steaming of the oven



Baking time: according to weight

- 3 Roll out the dough into a rectangle and apply plasticized margarine on two-thirds of the surface. Roll out the finished cake 3 x 3.
- 5 Then turn the dough to the other side, apply and evenly distribute the mushroom-vegetable stuffing, sprinkle with yellow cheese.
- 2 From all the ingredients above prepare a cake. Divide into the appropriate size of the press.
- 4 After the last rolling, gently grease the dough with water and sprinkle with sesame.
- 6 So prepared dough cut into equal strips, roll and lay on corrugated sheets. Defrost with a gentle steaming of the baking chamber.

Bon appétit!

Smacznego



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