

# Butter roll and crescent butter rolls

## INGREDIENTS

**2,5 kg** BUN 25%

**0,7 kg** MARGARINE 80%

**0,7 kg** SUGAR

**10 kg** WHEAT FLOUR TYPE 550

**0,4 kg** YEAST

**ok. 5 kg** WATER



## A METHOD OF PREPARING

**1**

### PARAMETERS

Weeding time: 3 + 7

Cake temperature: 28 - 30°C

Weight of the cake: according to the plant

Aging of the cake: 20 - 30 min

Final fermentation: 50 - 60 min

Baking temperature: 220 - 210°C without steaming



Baking time: according to weight

3

After maturing, form rolls or croissants. Spread them on trays and before putting in the oven grease with a beaten egg, sprinkle with crumbs or poppies.

2

Combine all the ingredients together and knead the dough.

4

Bake without steaming for the first 3 - 4 minutes with an open steam vent channel.

Bon appétit!

*Smacznego*



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