

Potato roll granix

INGREDIENTS

4 kg POTATO ROLL

0,4 kg YEAST

ok. 5,2 kg WATER

6 kg WHEAT FLOUR TYPE 550

0,4 kg OLIVE OIL

1 kg GOLD DECOR



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 2 + 5

Cake temperature: 25 - 26°C

Weight of the cake: according to the plant

Aging of the cake: 10 - 15 min

Final fermentation: 35 - 40 min

Baking temperature: 200 - 210°C with steaming oven



Baking time: according to weight

3

Divide the mass into pieces of the desired weight and round it in a breadcrumb separator. Lengthen the rounded rolls and stack them on the baking sheets.

5

Bake with steaming oven. At the end of baking, drain the steam to obtain a crispy crust.

2

From all the listed ingredients prepare a cake.

4

Before putting in the oven, spray the rolls with water, sprinkle with Gold Decor and make a cut through the middle.

Bon appétit!

Smaczne



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