

Poznań Roll

INGREDIENTS

10 kg WHEAT FLOUR TYPE 550

0,4 kg YEAST

0,17 kg SALT

0,2 kg MARGARINE 70%

0,2 kg BAKING AGENT BUN

ok. 5,5 kg WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 26 - 27°C

Weight of the cake: according to the plant

Aging of the cake: 10 min

Final fermentation: 35 - 40 min

Baking temperature: 230°C with steaming oven



Baking time: according to weight

3

Divide the dough into pieces of the desired weight, round it in a breadcrumb separator.

5

After 3/4 of the time of final fermentation, make an incision.

2

From all the ingredients above prepare a cake.

4

Place the billets on sheets or batch machines.

6

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

Bon appétit!

Smaczne



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: **savpol@savpol.pl**

