

Strong grain rolls

INGREDIENTS

3 kg HEAVY GRAIN GRANIX

3,2 kg WATER FOR SOAKING

0,4 kg YEAST

ok. 2,3 kg WATER

1 kg SUNFLOWER

7 kg WHEAT FLOUR TYPE 550

0,1 kg SALT



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 4 + 10

Cake temperature: 26 - 27°C

Weight of the cake: according to the plant

Aging of the cake: 15 min

Final fermentation: 35 - 40 min

Baking temperature: 230°C with steaming oven



Baking time: according to weight

3

Cut a piece of cake into squares using a breadcrumb divider. Place the buns on batch machines or on baking trays, sprinkle gently with flour and make an incision.

2

Soak the mixture in the given amount of warm water for about 40 minutes.

4

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

Bon appétit!

Smacznego



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