

BAKERS' FLOUR**CHEESE ROLLS**

Prepare for the back to school rush with this Cheese roll recipe!

INGREDIENTS

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Water (Variable)	2.520kg
MAURI Dried Yeast	0.060kg
Salt	0.080kg
Oil	0.080kg
MAURI Soft Specialty Improver	0.040kg
MAURI Victory or Maximus Flour	4.000kg
YIELD: 1.681 of dough per 1.000 of flour	
Grated Cheese	1.600kg

METHOD**STEP 1**

Weigh up all ingredients ensuring yeast is weighed up separately and the water temperature has been taken into account. Water temperature can be determined by the following calculation: Final dough temperature (28°C) - Flour temperature = Water temperature.

STEP 2

Combine all ingredients and mix on low speed until ingredients are combined and hydrated. Mix on fast speed until dough is cleared and final dough temperature is achieved (26-28°C).

STEP 3

Rest in bowl for 5 minutes after mixing.

STEP 4

Scale 80 rolls at 80g each and rest for 20 minutes while keeping the dough covered.

STEP 5

Mould rolls and tray up 4x5 over 4 full sized lined baking trays.

STEP 6

Proof for 30 minutes and remove from proofer.

STEP 7

Gently turn the rolls upside down on the tray to allow a flat surface to face upwards and top each roll with 20g of cheese, pressing the cheese down

firmly to ensure the topping stays on.

STEP 8

Place rolls back into proofer and proof for 1 hour.

STEP 9

Remove rolls from proofer and bake for 18 minutes at 200°C and add steam. (As all ovens vary slightly, temperature may need to be adjusted to bake for 18 minutes).

These instructions may vary depending on manufacturer's premises and equipment used.

Product is best enjoyed fresh on the day of bake. Storage temperature: ambient below 25°C.