

Poppy Seed Rolls

Technological Concentrate
with sourdough

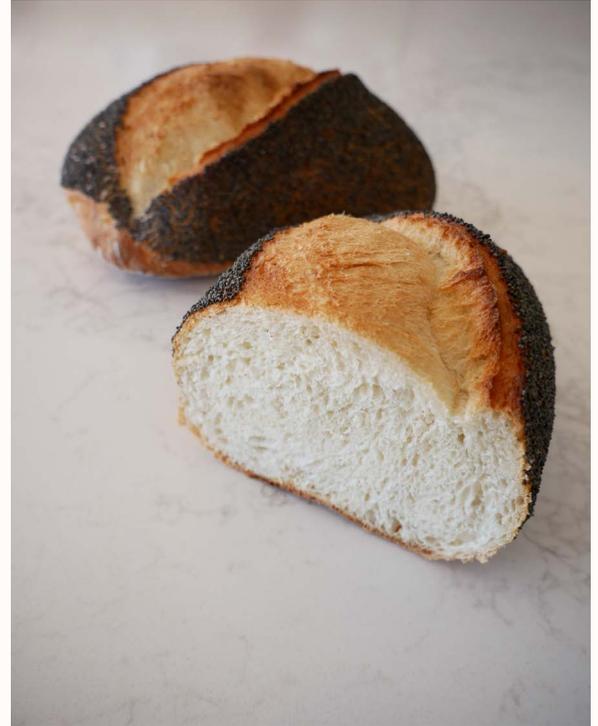
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N° 1489

Application:

Simplifies dough handling, improves volume and structure.

Ideal for direct, on-demand production



INGREDIENTS

T55 or T65 flour: 10 kg

Phil Strong: 0,03 kg

Yeast: 0,15 kg

Salt: 0,18 kg

Water: 6,4 to 6,8 L

Poppy seeds: QS

Method with 0,3% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 8 minutes, add salt and knead for another 5 minutes.
Spiral: 4 minutes, add salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: roll out the dough to a thickness of 1 cm and cut into small 80 g. rectangles. Moisten the tops of the rolls and coat with poppy seeds

Final fermentation: 1h15-1h30 at 25°C with 75% humidity.

Charging the oven: score, add steam and load into the oven.

Baking: bake 14-15 minutes at 260°C.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRANCE
SOURDOUGH SINCE 1984