



Red Bean Rolls

Ingredients

	%	g
Total flour weight	100	1000
Flour	100	1000
Water ±	35	350
Fresh yeast**	6	60
Sugar	10	100
Butter	4	40
<i>Easy Soft'r 10/100*</i> (Bread improver)	10	100
<i>Mimetic Incorporation*</i> (Specialty fat)	4	40
Total dough weight		1690

** If using instant yeast: divide the amount by three.

Working method

Mixing spiral	3 min slow, ± 7 min fast
Dough temperature	27°C
Bulk fermentation	10 min
Make up	Roll out to 2.5 mm, width 40 cm. Spread the <i>Deli Red Bean*</i> and roll up. Cut swirls of 2.5 cm. Place two pieces in a long rectangular mould.
Final fermentation	28°C, 85% R.H. for ± 1 hour
Decoration before baking	Brush with <i>Sunset Glaze*</i> (glaze)
Oven temperature	220°C
Baking time	± 15 min