

CONCERT

Speciality Soft Rolls using SWEET AMIGO



Speciality soft rolls:

Wheat flour	7.700 kg
SWEET AMIGO	2.300 kg
SOFTFRESH EXTRA	0.100 kg
Butter	0.400 kg
Sugar	0.400 kg
Salt	0.200 kg
Yeast	0.500 kg
Water, approx.	5.100 l
Total weight	16.700 kg

Mixing time: 3 + 8 minutes

Dough temperature: 26° C – 28° C

Bulk fermentation time: approx. 10 minutes

Scaling weight: 2.000 kg/30 pieces

Intermediate proof: approx. 15 minutes

Processing: round

Final proof: 60 – 90 minutes

Baking temperature: approx. 250° C

Baking time: 10 – 12 minutes

Instructions for use: After the bulk fermentation time, scale the dough into balls and allow intermediate proof. Subsequently, divide the balls, mould round, place on trays and allow to prove. After the final proof, wash the dough pieces with egg and bake.

Red cabbage salad:

Red cabbage	0.300 kg
Spirit vinegar	0.035 kg
Vegetable oil	0.020 kg
Sugar	as required
Onion spice, granulated	as required
Salt	as required
Pepper	as required
Total weight	0.355 kg

Instructions for use: Shred the red cabbage into fine strips. Mix the red cabbage with the spirit vinegar, vegetable oil, sugar, onion spice, salt and pepper and season to taste. Allow the cabbage salad to stand for approx. 1 hour.

Sausages, breaded:

Sausages	10 pieces
Wheat flour	as required
Whole egg	as required
Cornflakes	as required
Butter	as required

Instructions for use: Remove the skin from the sausages and cut in half lengthwise. First toss the sausages in the wheat flour, then in the lightly beaten egg and finally in the cornflakes and press down well. Allow the butter to heat in a non-stick frying pan. Fry the sausages from both sides until golden-brown.

Burger sauce:

Coconut purée	0.030 kg
Skyr	0.110 kg
Heavy sour cream	0.100 kg
Lemon grass powder	0.010 kg
Salt	as required
Pepper	as required
Total weight	0.250 kg

Instructions for use: Stir all the ingredients and mix until creamy.

Black bean salad:

Black beans	0.150 kg
Balsamic vinegar, Bianco	0.030 kg
Olive oil	0.020 kg
Salt	as required
Pepper	as required
Total weight	0.200 kg

Instructions for use:

Soak the black beans overnight in cold water. Pour off the soaking water and fill up with fresh water. Cook the beans according to the instructions on the packaging. After cooling, marinate the beans with the balsamic vinegar, olive oil, salt and pepper and season well to taste.

Amounts for 10 pieces:

Soft rolls	10 pieces
Red cabbage salad	0.350 kg
Sweet potato chips	0.200 kg
Sausages, breaded	10 pieces
Burger sauce	0.250 kg
Black bean salad	0.150 kg
Rocket	0.050 kg