

# Filled Bread Rolls

using REX BAVARIAN DARK

## Dough:

Wheat flour	6.500 kg
REX BAVARIAN DARK	3.500 kg
Vegetable oil	0.200 kg
Salt	0.060 kg
Yeast	0.250 kg
Water, approx.	5.700 l
Total weight	16.210 kg

## Filling:

Butter	0.200 kg	}	sweat
Onions, chopped	0.300 kg		
Garlic, chopped	0.200 kg		
Cubed bacon	0.500 kg		
Leeks, cut	2.000 kg		
Pepper, Salt	as required		
Whole egg	1.000 kg		
Cheese, grated	1.500 kg		
Total weight	5.700 kg		

Mixing time:	3 + 6 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.320 kg
Intermediate proof:	5 minutes
Final proof:	30 – 40 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	approx. 35 minutes

REÇETE SERVİSİ

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**STREET  
FOOD\***  
\*[baked]  
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**İREKS**

Instructions for use:

After the bulk fermentation time, roll the dough out to a size of approx. 60 cm x 15 cm. Put 6 portions of the filling of 0.050 kg each onto the centre of the dough sheet and subsequently seal by lightly folding over the dough. With the seam downwards, now place the filled dough sheet on a baking tray, press down the 6 portions with the back of the dough scraper, dust lightly with rye flour and allow to prove. Cut a cross in every portion before baking and bake giving steam.



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