

Golden Corn Rolls

INGREDIENTS

2,5 kg GRANIX GOLDEN CORN

0,35 YEAST

kg
1 kg YELLOW CHEESE CHIPS

7,5 kg WHEAT FLOUR TYPE 550

ok. 5,6 WATER

kg
1 kg SHELLED SUNFLOWER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 10 - 15 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 220°C with
steaming oven



Baking time: according to weight

3

Divide the mass into pieces without rounding in a baking slicer. Then gently spray with water and wrap the top in a mixture of yellow cheese and sunflower chips. Place the buns on baking trays.

2

From all the listed ingredients prepare a cake.

4

After planting, the baking chamber should be steamed. At the end of baking, drain the steam to obtain a crispy crust.

Bon appétit!

Smacznego



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