

Peasant roll

INGREDIENTS

5 kg	PEASANT MIX	10,5 kg	BOILING WATER
10 kg	WHEAT FLOUR TYPE 550	0,55 kg	SALT
0,6 kg	YEAST	0,3 kg	BAKING AGENT BUN
ok. 6 kg	WATER		



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 min

Final fermentation: 45 - 55 min

Baking temperature: 220°C with steaming oven



Baking time: according to weight

3

From all the ingredients listed, mix the dough.

5

Place the buns on baking trays or baking machines.

2

Infuse the mixture in the given amount of water for about 12 hours.

4

Divide the pieces of cake in the buns divider into squares. Sprinkle gently with water and then wrap the top with Sunflower Decor.

6

Bake with steaming of the baking chamber.

Bon appétit!

Smaczne!



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