

Butter rolls

Cuisine: **Czech**
Food category: **Pastry**



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Company: **Retigo**



Program steps

Preheating:

195 °C

1

Hot air

100 %

Termination by time

00:12 hh:mm

180 °C

100 %

| Ingredients - number of portions - 16 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| plain wheat flour | 500 | g |
| semi-coarse wheat flour | 500 | g |
| caster sugar | 15 | g |
| salt | 12 | g |
| water | 700 | g |
| Butter | 120 | g |
| dried baker's yeast | 15 | g |
| egg yolk | 2 | pcs |

| Nutrition and allergens | |
|---|----------|
| Allergens: 1, 3 Minerals: Vitamins: | |
| Nutritional value of one portion | Value |
| Energy | 454.5 kJ |
| Carbohydrate | 47.4 g |
| Fat | 7 g |
| Protein | 7.1 g |
| Water | 0 g |

Directions

1. Mix flour with sugar and yeast in a bowl. Add water, salt and soft butter. We will make a smooth elastic dough. We add water gradually so that the dough is not too thin.

2. Cover and leave to rise. Then we turn the dough out onto the work surface and knead it slightly and divide it into halves.

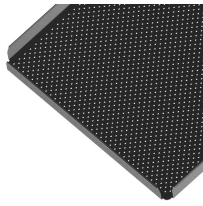
3. Roll the dough into a round shape approximately 1 cm high and cut it into 8 triangles like a pizza. We gradually roll them one by one from the wide edge towards the center. We should have a total of 16 rolls, which we will transfer to trays with baking paper. Leave enough space between the rolls for them to rise.

4. After rising, brush with beaten egg yolks and, if necessary, sprinkle with coarse salt or poppy seeds or other spices. Place in the combi oven and bake until golden on the indicated program.

Recommended accessories



Vision Bake



Perforated aluminium
sheet, teflon coated



Enameled GN
container