**Soft Roll Dough**



**Yield: 1167 g**

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| **Ingredient Name** |  | **Weights and Measures** | | | |  |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |
| AP Flour | 1 | 3 |  |  | 538 |  |
| Active Dry Yeast |  | 0.45 |  |  | 13 |  |
| Sea Salt (1.75 tsp) |  | .35 |  |  | 10 |  |
| Sugar |  | 1.8 |  |  | 51 |  |
| Butter |  | 3 |  |  | 85 |  |
| Dry Milk |  | 1.8 |  |  | 51 |  |
| Potato Flakes |  | 1.2 |  |  | 36 |  |
| Water (110 degrees) |  | 13.5 |  |  | 383 |  |
|  |  |  |  |  |  |  |
| **Total Formula Weight** | 2 | 9.1 |  | 1 | 167 |  |

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| Mise en Place:  Gather ingredients and equipment. |
| Scaling:  Scale all the ingredients.  Perform (Complete) necessary temperature calculations. |
| Mixing:  Dissolve yeast in water. Stir together dry ingredients. Pour in yeast/water mixture. Add softened butter. Adjust hydration if needed. Knead until smooth and soft. |
| Fermentation:  Place dough into large, oiled/sprayed container. Cover dough with couche, cloth, plastic or lid. Allow to ferment (proof) until doubled. |
| Scaling:  Scale dough into desired weight.  Twenty (20) pieces at 2 ounces (60g) |
| Rounding:  Round up the dough pieces and pre shape them.  Bench Resting:  Cover dough and allow to rise on a sheet pan lined with parchment and lightly sprayed  Proof until almost double in size |
| Baking: Bake at 350 until golden brown. |
| Present 20 rolls |

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