

HOW TO MAKE

# New England-Style Split Top Buns

MADE WITH

Superior #20 Dinner Roll Base

ITEM NUMBER

#60030

DIRECTIONS

- Incorporate all ingredients on 1<sup>st</sup> speed for 4 minutes.
- Mix on 2<sup>nd</sup> speed for 10 minutes, or until fully developed
- Allow dough to rest for 15 minutes
- Divide dough to desired weight and preshape dough
- Allow 15 minute intermediary proof before sheeting and rolling dough into cylindrical strips
- Place dough on a parchment lined sheet pan
- Proof for 45 – 60 Minutes
- Brush tops of dough with egg wash
- Bake for ± 15 minutes at 350-370°F until fully baked or internal temperature is 205°F



RECIPE

Bread Flour	100%
Water	58%
Fresh Yeast	3%
Superior #20 Dinner Roll Base	20%
<b>Total</b>	<b>181%</b>

TIPS

- When placing dough on the sheet pan leave less than 1" in between each to ensure they touch after baking
- For square sides on the outer rolls use a sheet pan extender
- For smaller buns for hot dogs, scale dough to 3 oz.
- For larger buns ideal for Lobster Rolls, scale dough to 5 oz.

