

HOW TO MAKE

# Soft and Sweet Potato Rolls

MADE WITH

Supreme Potato Roll Base

ITEM NUMBER

#40108

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
- Bulk Ferment for 15 minutes
- Divide dough to desired weight and round
- Place rolls on a parchment lined sheet pan
- Proof for 45 – 60 Minutes
- Bake for ± 15 minutes at 350-370°F until fully baked or internal temperature is 205°F

TIPS

- To make a flatter bun flatten the dough after rounding
- To create softer sides place rolls on sheet pan with less 1" on each side to allow the rolls to proof/bake together
- For a shiner top apply egg wash or milk wash prior to baking



RECIPE

Bread Flour	100%
Water	60%
Shortening	8%
Fresh Yeast	3%
Supreme Potato Roll Base	20%
<b>Total</b>	<b>191%</b>

