

## Instruction Sheet for: Item #'s 202 & 207 White & Wheat Hard Rolls



### DOUGH PREPERATION

Line a half-size with a baking paper. Lightly coat the surface with a food release spray. Place the frozen dough pieces as shown and cover the pan with a poly bag to prevent the product from drying out. Place into cooler to retard (thaw) preferably overnight.

### DOUGH HANDLING

Remove pans from the cooler & sprinkle a pan with cornmeal & place the thawed rolls as shown. You can also eggwash\* & seed the rolls at this time if you would like.  
\*Egg wash-equal amounts of pasteurized liquid egg mixed with water.

### PROOFING

You can do this by letting the dough sit on a covered rack for 1 1/2 -2 hours depending on the room temperature. If you use a proofer it will take a shorter amount of time: 1/2 -1 hour. Heat-100 degrees, water setting 3-4.  
Proofing hint- Let the dough rise to 1/ 1/2 -2 times its original size.

### BAKING

See time & temperatures below.

### COOLING

Place the pans on a bakery rack to cool. Once these are cool you can package in groups of 6. As an alternative you the rolls can be put in a bin to sell & they will stay crispier if you do it this way.

### *SUGGESTED* TIME & TEMPERATURES

Oven Type	Bake Time	Bake Temperature
DECK	20 MINUTES	375
CONVECTION	15-20 MINUTES	325

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