



APCACHÉONLINE

▶ Basic
Bread

SOFT ROLL



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- Dough

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DOUGH

Bread Flour	345g
Salt	7g
Yeast	3g
Oil	21g
Sugar	21g
Water	173g
Eggs	41g



METHOD

1. Mix all the ingredients together using a hook attachment.
2. Start mixing on first speed for 5 minutes and continue mixing on second speed for 3 to 4 minutes until it becomes a smooth dough.
3. Place inside a container to let the dough bulk ferment for 45 minutes at 24°C - 26°C.
4. After bulk fermentation, divide to 50g portions.
5. Final shape the dough, cover with cling film and let it proof for 45 minutes at 24°C - 26°C or until it doubles in volume.
6. Brush with egg wash and sprinkle some white sesame on top.
7. Bake at 175°C for 15 minutes.

YIELDS

10 nos 60g rolls