



PUFFED ROSE-SHAPED ROLL

chef Intermediate level

First dough

INGREDIENTS

strong flour
water
fresh yeast

PREPARATION

10kg Knead all the ingredients and leave to rest for 16-20 hours at room
4800g temperature (20-22°C).
100g

First dough

INGREDIENTS

strong flour
water
YORK
salt

PREPARATION

3kg Knead all the ingredients and leave to rest for 16-20 hours at room
2kg temperature (20-22°C).
200g
250g