Soft dinner rolls

NZBK-040 · Breads Buns And Scones · 18 rolls

INGREDIENTS

620 g bread flour

360 mL milk

1 egg

55 g butter

30 g sugar

10 g instant yeast

10 g salt



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Knead to elasticity, bulk until roughly doubled, portion and roll.

2. Proof until puffy.

3. Bake at 185°C for 16–21 min.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-040-soft-dinner-rolls