Kūmara bread rolls

NZBK-073 · Breads Buns And Scones · 16 rolls

INGREDIENTS

650 g bread flour

250 g cooked mashed kūmara

250 mL water

11 g instant yeast

11 g salt

25 mL canola oil



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix and knead until elastic, adding the water gradually to suit the mash.
2. Ferment until risen.
3. Divide into 16 rolls and proof until puffy.
4. Bake at 190°C for 18–23 min.

ALLERGEN CHECK

Wheat

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-073-kumara-bread-rolls