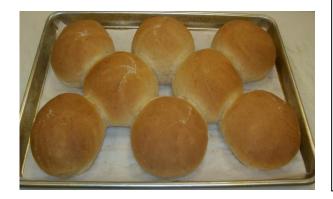


Instruction Sheet for: Item #'s 202 & 207 White & Wheat Hard Rolls





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 11/2 -2 hours depending on the room temperature. If you use a proofer it will take a shorter amount of time: $\frac{1}{2}$ -1 hour. Heat-100 degrees, water setting 3-4.

Proofing hint- Let the dough rise to $1/\frac{1}{2}$ -2 times its original

Proofing hint- Let the dough rise to $1/\frac{1}{2}$ -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	375
	MINUTES	
CONVECTION	15-20	325
	MINUTES	

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