



Recipes

All red text ingredients are available from Famasons



Famasons
PREMIUM INGREDIENTS



Famasons 5% Premium Bread Dough

Yield: 2 kg dough

Ingredients:

2 kg	Flour, bread
100 g	Famasons 5% Premium Bread Mix
12 g	Yeast, dried, active
1.2 kg	Water, room temperature



Method:

1. Collect all the ingredients from storage.
2. Place the bread flour, Famasons 5% Premium Bread Mix, yeast and water in an electric mixer fitted with a dough hook.
3. Mix on low for 2 minutes until the dough comes together.
4. Mix on high for 10 minutes.
5. Divide the dough into 3 equal portions of 667 g each. Use the dough as below.

Storage:

1. Use the dough as below.



Dinner Rolls

Yield: 8 units

Ingredients:

667 g Famasons 5% Premium Bread Dough, prep

Topping

40 g Yellow Mastercraft Margarine, melted

10 g Sesame seeds, white

10 g Sesame seeds, black



Method:

1. Collect all the ingredients from storage.
2. Preheat the oven to 200 °C.
1. Place the portion of the Famasons 5% Premium Bread Dough in the bowl, cover the bowl with plastic wrap and allow to rest for 8 minutes.
2. Divide the dough into 80 g portions and roll into a ball.
3. Place the dough balls into a baking pan.
4. Brush the top of the dough balls with the melted Yellow Mastercraft Margarine.
5. Sprinkle the top of the dough balls with the white and black sesame seeds.
6. Proof at 40 °C with a humidity of 65-80% for approximately 45 minutes until the dough has risen 80%.
7. Place in the oven and bake at 200 °C for 25-30 minutes.
8. Remove the rolls from the oven and allow to cool slightly before using or slicing.

Storage:

1. Store in an airtight container at room temperature for up to 1 day.