

#275 MINI FRENCH BREAD

Piece Weight: 10 oz

Case Count: approx. 36



Setup

1. PLACE FROZEN DOUGH 4 LOAVES TO A SHEET PAN OR SCREEN PAN.

2. THAW ROLLS IN A REFRIGERATOR OVER NIGHT OR AT ROOM TEMPERATURE FOR AT LEAST ONE HOUR. COVER COMPLETELY TO PREVENT DRYING.

Proofing

3. SCORE TOPS OF LOAVES 5-6 TIMES WITH A RAZOR KNIFE.

4. PLACE PRODUCT IN PROOX WITH TEMPERATURE SET AT 95- 100 DEGREES, MOIST BUT NOT STEAMY. PROOF FOR 1 HOUR OR UNTIL DESIRED SIZE.

Baking

5. BAKE AT 400 DEGREES FOR 20 TO 25 MINUTES OR UNTILS ROLLS ARE GOLDEN BROWN

Packaging

5. FULLY COOL ON A WIRE RACK BEFORE SLICING OR PACKAGING