

# #267 FRENCH BREAD

**Piece Weight: 18.25 oz**

**Case Count: approx. 22**



## Setup

1. PLACE FROZEN DOUGH 3 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 6-8 TIMES WITH A RAZOR KNIFE.
4. PLACE PRODUCT IN PROOX WITH TEMPERATURE SET AT 95- 100 DEGREES, MOIST BUT NOT STEAMY. PROOF 1 HOUR OR TILL 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