Commercial Recipe:

Potato Roll Mix Instructions:

Ingredients: Small batch: Large batch:

Mix 16 lb 11 oz 50 lb

Water 8 lb 4 oz 24 lb 12 oz

Yeast* (Compressed) 11 oz 2 lb



Please Scan QR code for more information.

*If using instant dry yeast, use manufacturer's suggested usage and temperature.

Directions:

- 1. Add all ingredients to bowl, then mix 2 minutes on low speed.
- 2. Mix 10-12 minutes on medium speed.

Dough Temperature: 78-82°F. First Rest Time: 15 minutes

Scale dough at desired weight and round

Second Rest Time: 15 minutes Proof Time: 35-40 minutes Bake Temperature: 380-400°F.

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