

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.