

BREADS AND SWEET DOUGHS No.D 003 01
SUBMARINE ROLLS (ROLL MIX)

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
340 cal	61 g	10 g	7 g	0 mg	532 mg	56 mg

Ingredient

YEAST,ACTIVE,DRY
WATER,WARM
ROLL,MIX
WATER,COLD
COOKING SPRAY,NONSTICK

Weight

8-1/2 oz
2-1/3 lbs
19-1/8 lbs
8-1/3 lbs
2 oz

Measure

1-1/4 cup
1 qts 1/2 cup
1 gal
1/4 cup 1/3 tbsp

Issue

Method

- 1 Sprinkle yeast over water. Do not use temperatures above 110 F. Mix well. Let stand 5 minutes; stir. Prepare roll mix according to directions on package.
- 2 PUNCH: Fold sides into center. Turn dough over. Divide dough into approximately 3 pound pieces. Let rest about 10 minutes.
- 3 Lightly spray each pan with non-stick cooking spray. MAKEUP: Divide each ball into 10 4-1/2 ounce pieces; flatten. Roll up like jelly roll into 1-1/4x8 inch rolls. Place 15 rolls about 2 inches apart on each sprayed pan.
- 4 Prepare 1/2 recipe Cornstarch Wash, Recipe No. D 040 00. Brush on top and sides of each roll.
- 5 PROOF: At 90 F. until double in bulk, about 40 minutes.
- 6 Using a convection oven, bake 12 to 15 minutes at 350 F. or until lightly browned on high fan, open vent. Immediately brush with Cornstarch Wash. Cool on wire racks.

Notes

- 1 Rolls may be prepared using semi-automatic bakery equipment. Follow Step 1. In Step 1, add bakery emulsifier to roll mix. Follow Step 2. In Step 3 divide dough into 5lb 6 oz pieces. Place in roll divider and rounding machine. Divide into 36 balls. Press 2 balls together to form 4-1/2 oz balls. Let rest 5 to 10 minutes. Feed balls one at a time into bread molder-dough sheeter machine, with a 9-inch pressure plate. Follow Steps 4 through 5. Slice rolls partially through using bun slicer.