



# SCOTTISH MORNING ROLL CONCENTRATE

REF: PC304

Review date 06.09.00

**Macphie Scottish Morning Roll Concentrate** is a powder concentrate for the production of Scottish morning rolls. It is suitable for use in all mixing systems including automatic plants. For the finest flavoured rolls, we recommend the 16-18 hour overnight proof method.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Strong Bread Flour	32.000	70	0	<ul style="list-style-type: none"><li>• Use water tempered to give a final dough temperature of 27°C (80°F)</li><li>• Mixing Time: Conventional Mixer - 10-15 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed. High Speed Mixer - 2-3 minutes (11 watt hours per kg of dough)</li><li>• Bulk fermentation is not required.</li><li>• Prove rolls at 40°C (104°F) 85% R.H. for approx. 45-50 minutes.</li><li>• Bake at 250-260°C (480-500°F) for approx. 10-12 minutes.</li></ul>
<b>Macphie Scottish Morning Roll Concentrate</b>	1.600	3	8	
Yeast (approx.*)	1.250	2	14	
Water (approx.*)	18.000	39	8	
<b>Total</b>	<b>52.850</b>	<b>115</b>	<b>14</b>	

\*These will fluctuate according to local conditions, flour grade and different processing plant.

## NOTE

- For a shorter eating morning roll with a softer, more fleshy crumb add up to 500g (1lb) of shortening to the above recipe and prove as normal.

## 16-18 OVERNIGHT PROOF

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Bread Flour	32.000	70	0	<ul style="list-style-type: none"><li>• Use water tempered to give a final dough temperature of 20-24°C (68-75°F)</li><li>• Mixing Time: Conventional Mixer - 10-15 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 6 minutes on fast speed. High Speed Mixer - 2-3 minutes (11 watt hours per kg of dough)</li><li>• Divide, mould and pin out as normal.</li><li>• Tray up and dust with a 50:50 flour/rice cone blend.</li><li>• Cover racks with polythene and place in a draught free area at ambient temperature, i.e. 20-24°C (68-75°F). Alternatively, place racks in a prover which has been switched off and allowed to cool down to room temperature.</li><li>• Bake at 260°C (500°F) for approximately 10-15 minutes.</li></ul>
<b>Macphie Scottish Morning Roll Concentrate</b>	1.600	3	8	
Yeast (approx.*)	0.225	0	9	
Water (approx.*)	17.500	38	4	
<b>Total</b>	<b>51.325</b>	<b>112</b>	<b>5</b>	

\*The amount of yeast to use will depend on the temperature and conditions in the bakery and the total proof time required.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.