

DUTCHESS ROLLS



North America Retail
FOODSERVICE
Bakery | Deli | Produce | Wholesale

STEP-BY-STEP INSTRUCTIONS GUIDE

01 Prepare

- Depending on product, place 6-8 loaves on lined sheet pan prepared with nonstick spray.



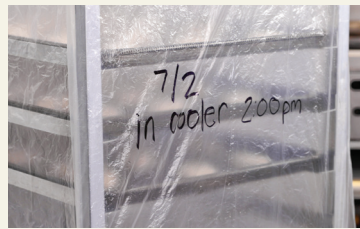
02 Mist

- Mist frozen dough with water.
- Place pan on rack to hold overnight cooler.



03 Cover

- Cover rack with a labeled rack cover.
- Include:
 - Date/Time in Cooler
 - Min 16 hr
 - Time Pulled
- Place covered rack in cooler for 16-24 hrs.



04 Create

- Remove rack from cooler.
- Immediately take one loaf and cut into dutchess shape rolls as seen in picture. Each loaf makes 8 rolls.
- Place 24 rolls on a perforated sheet pan.
- Mist dough with water.
- Allow to floor proof 60-90 minutes.



05 Mist

- **Mist** loaves lightly with water before baking.



06 Bake

- Place rack in oven, bake at 350F with 20 sec steam for 15-17 minutes or until golden brown.



07 Package

- Once product is cool (45mins-60mins), package as a sell unit.
- Label product with printed labels.

Adhere to Store-specific Requirements for Packaging and Labelling.



PRODUCT EXPECTATION



CHANGING THE PROCESS CAN RESULT IN POOR QUALITY PRODUCT AND DISSATISFIED CUSTOMERS.