



Week 12 (quiz day)

Soft Yeast Dinner Rolls (pg. 954) - no adjustment (class project) *Yields about 60 rolls @ 1.5 oz ea.* **Break up into teams**

Focaccia (pg. 964) - no adjustment- (partner) *1/2 sheet pan*

Sourdough Bread (pg. 963) - no adjustment- individual

Butter Tasting

	Soft Yeast Dinner Rolls	Focaccia	Sourdough
*Proof box	400°F 5 minutes	400°F 10 minutes	450°F with steam injection
Butter	2 oz. soften		1 tbsp. soft
Cinnamon, ground			
Eggs	2 ea., egg wash		1 white as wash
Flour, AP		1 # 2 oz.	
Flour, bread	2# 12 oz.		1 #
Honey			
Non-fat dry milk powder	2 oz.		
Oil, olive		2 oz.	
Onion, minced		3 oz.	
Rosemary, chopped		2 tbsp.	
Salt, iodized	1 oz.		
Salt, kosher		2 tsp.	1 tbsp.
Shortening	2 oz.		
Sourdough starter			6 oz.
Sugar, granulated	4 oz.	1 tbsp.	1/2 tsp.
Water	24 oz. warm	12 oz. warm	8 oz. warm
Yeast, active dry	2 oz.	1 tbsp.	1/2 oz.

Sani bucket/ compost

bucket

Gloves

Scales

Parchment

Trash Can

Measuring pitcher

2 small bowls

Mixing bowl, dough hook

2-3 sheet pans with paper

2 large mixing bowls

Pan spray

Bench knives

2 Pastry brushes

2 Lined half sheet pan

Measuring spoons

Cutting board/ chef's knife

Small sauté pan

Chefs spoon

Serrated knife

Plastic wrap

Toppings for focaccia

Stand mixer with dough hook

Oil for focaccia

*** *Feed Sour Dough*

Starter and Ferment

Butter tasting: Need 4 imported kinds of butter and 1 domestic butter, and/or homemade butter

