

Chef's Tips & Tricks: Roll Dough Mix



- **Preparation:**
 - Water for mixing should be between 85°F and 95°F for proper yeast activation.
 - For consistent mixing, always add water to the bowl first, then dry ingredients.
 - Instant dry yeast can be added directly with the roll mix.
 - Compressed yeast should be added directly into the water then blended and allowed to dissolve.
 - Active dry yeast should be added directly into the water then blended and allowed to dissolve.
- **Panning:**
 - Allow dough to rest for approximately 30 minutes after initial blend.
 - Shape dough into rolls and allow to proof for approximately 30 minutes to an hour after shaping, or until dough has at least doubled in size. The dough should be soft to the touch.
 - Lightly brush muffin pans or sheet pans with butter or vegetable oil spray. Alternatively, use sprayed parchment paper lined on a sheet pan.
- **Finishing Touch:**
 - Brush rolls with butter or liquid margarine immediately after removing from the oven for added flavor and shine.