

Squash or Sweet Potato Rolls

Ingredients			Bakers %
Squash or sweet potatoes, peeled, cooked, cooled and mashed	0.45 lb.	204 grams	26%
Bread flour (strong high protein)	1.75 lbs.	794 grams	100%
Brown sugar	0.21 lb.	95 grams	12%
Yeast (instant freeze dried)	0.05 lb.	23 grams	3%
Water	0.70 lb.	313 grams	40%
Butter	0.35 lb.	159 grams	20%
Lemon peel	1 Tsp.	5 ml	
Salt	0.03 lb.	14 grams	1.7%
TOTAL	3.54 lbs.	1606 grams	

Yields (22) buns scaled @ 0.16 lb. (80 grams).

Yields (32) buns scaled @ 0.11 lb. (50 grams).

METHOD

- Using delayed salt method, add all ingredients except butter and salt in mixer using dough hook. Mix for 5 minutes, add salt and butter, mix for an additional 4 minutes. Check for good gluten, continue mixing in 30 second increments until good gluten formation is achieved.
- Pull dough from bowl, round dough, cover and let rest at room temperature for 1 hour. Knock down and let rest, cover for an additional 15 minutes.
- Scale dough in desired weight. Make bun shapes using an active rounding motion on the table or form into a bun shape in the hand, creating good surface tension on the dough to help the "oven-spring".
- Place on well pan-coated sheet pan (with pan side extenders if available). Place buns 1 inch (25 mm) apart.
- Place in proofer with 80 degree F (26 degree C) heat and 80 to 85% humidity for 30 to 45 minutes, until 3/4 proofed. Egg-wash tops of rolls.
- Bake in 375 to 400 degree F (190 - 204 degree C) oven until dark golden brown. Check for bottom doneness, (in middle of the pan), if necessary foil tent tops of buns to deter further browning until bottoms of buns are also browned. Package when buns come to room temperature.