

# Dough Preparation



**1**

Mix:

- 2 gallons 90° water
- 1 package dough mix

**2**

Gently stir.

Use a *calibrated stem* (or *digital*) thermometer to measure water temperature!

See *Troubleshooting and Product Preparation* in OJT Guide for more information.

Under ideal conditions, begin water temperature at 90° F. Temperature of water varies depending on season, altitude, etc. (temperature can range from 45-90° F). In warmer climates and high humidity months, a 60° F water starting point may work better and a 90° F starting temperature in cooler climates or months.



**3**

Let activate 3-5 minutes.

**4**

Stir activated yeast.



**5**

Pour into VCM bowl.

**6**

Add 18 oz vegetable oil.



**7**

Add 27 lb bag flour.

**8**

Mix 90 seconds on speed #1.



**9**

Pour dough into oiled, full-size container.

**10**

Carry to prep table.



**11**

Immediately cut, roll, and place dough on oiled tray. Weigh dough balls accurately and roll them tightly.

**12**

Flatten dough balls and mark expiration time on each tray. Coat dough balls evenly with oil. Place in coldest part of walk-in cooler. Time goal for entire process is 9 minutes.

**Note:** After completing 5-6 batches of dough, check temperature of batch. If over 90°, stop. Give VCM an "Ice Bath" — 2 gallons cold water poured into bowl. Let sit with lid closed for 2-3 minutes then empty.

**Shelf-life**

**12 - 48 hours**