Kaiser rolls (vegan)

Under development.

Notes

This recipe is from Chainbaker. Each of these rolls should weigh around 110g. There is a specific way to plait these which I will try to describe: Roll the balls out into a length of around 20cm, tie a knot into the dough and pass the two loose ends back through the loop created so the ends are hidden. Can be brushed with a milk alternative or some other glaze and sprinkled with poppy seeds.

It has been adjusted in the following ways: milk substituted for alternative (water % of milk differs little so this has not been changed), butter substituted for neutral oil (butter is 80% butterfat so alternative has been reduced by 20% and hydration has been increased by the equivalent.)

This is a brioche, so easily overheated, use a cooled milk alternative or cool the flour off beforehand.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
White Flour	100%	281	562	1124	1685	2247
Milk Substitute	45.6%	128	256	512	769	1025
Silken Tofu	20%	56	112	225	337	449
Neutral Oil	6.4%	18	36	72	108	144
Sugar	4%	11	22	45	67	90
Salt	2%	5.62	11	22	34	45
Yeast	1%	2.81	5.62	11	17	22