

# SPECIALITY ROLLS

*Bring some variety to your rolls display with Goosebumps range of speciality rolls*



## White Bagels

**Panning/Tray:** Remove product from box and place onto greased flat baking pan.

**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft core temperature 14-16°C

**Proving:** 40°C and 80% humidity, ± 50 – 60 minutes

**Baking:** Pre-heat oven to ± 220°C prior to baking.

**Baking time & temperature:**

Reduce temperature to 200°C and bake for ± 18 - 20 minutes.

**Steam:** 15 seconds

**Damper:** Closed, open last 5 minutes.

**Variation (optional):** Once bagels are defrosted, spray with water and roll into sesame seeds or poppy seeds.



## Savoury Snails

**Panning/Tray:** Remove product from box and place onto greased perforated flat or baguette pan.

**Defrosting:** Cover with a plastic sheet or trolley cover and defrost until soft core temperature 14-16°C

**Proving:** ± 50 – 60 minutes

**Baking:** Pre-heat oven to ± 220°C prior to baking.

**Baking time & temperature:**

Reduce temperature to 200°C and bake for ± 18 - 20 minutes.

**Steam:** 20 seconds

**Damper:** Closed, open last 5 minutes



## Pre-fried Vetkoek

### Option 1:

Remove vetkoek from the box and defrost in bakery until soft. Fill with required fillings.

### Option 2:

Pre-heat oven to 200°C.

Place frozen vetkoek onto a silicon lined baking pan. Defrost vetkoek in oven ± 200°C for 2 minutes with 10 seconds steam. Allow to cool before adding fillings.

PRODUCT	BARCODE	PROD CODE	PACK SIZE
Bagels white	600966913 0237	200101100	95 g x 80
Savoury garlic snail	600966913 1135	2017	70 g x 100
Savoury cheese snail	600966913 1128	2018	70 g x 100
Savoury cheese & onion snail	600966913 1142	2019	70 g x 100
Pre-fried vetkoek	600966913 3221	75	83 g x 50



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**Goosebumps**  
FROZEN CONVENIENCE

