



PEOTRACO®
FOOD INC.

"Sweetening lives since 1924"



MAPLE POTATO DINNER ROLLS

Baking Time: 30-45 minutes

Baking Temperature: 180°C/375°F

Yield: 28 pieces

Ingredients:

132g **PEOTRACO MACY'S INSTANT MASHED POTATOES**

129ml Hot Water, For Potato Flakes

30g **PEOTRACO CASTER SUGAR**

7g Instant Yeast

95ml Milk, Lukewarm

108g Large Whole Egg

15g Large Egg Yolk

5ml **PEOTRACO PURE GLYCERINE**

410g Bread Flour

50g Unsalted Butter, Softened

7.5g Iodized Salt

Procedure:

1. In a small bowl, make 160g of mashed potato by mixing hot water and **PEOTRACO MACY'S INSTANT MASHED POTATOES** until combined. Set aside to cool down.
2. Combine lukewarm milk, **PEOTRACO CASTER SUGAR**, instant yeast, whole egg, egg yolk, mashed potato, and **PEOTRACO PURE GLYCERINE** in a stand mixer bowl. Mix on low using a dough hook.
3. Add in the bread flour and continue mixing on medium speed for 5 minutes or until it forms into a ball.
4. Scrape the sides and bottom of the bowl, making sure there is no more visible flour left. Add the softened butter, and mix until incorporated.
5. Lastly, add the salt and continue mixing for 5 minutes until a smooth ball forms and check for windowpane test.
6. Transfer the dough into a lightly oiled large bowl, and proof for 1 hour and 20 minutes or until doubled in size.
7. Once proofed, punch the dough in the middle to deflate and portion into 28 pieces weighing 30g per portion. Transfer the balls into an 8"x12"x2" rectangular pan lined with parchment paper. Cover and proof for 30-45 minutes or until doubled.
8. Preheat the oven at 180°C/375°F and bake the potato rolls for 20-25 minutes until golden brown. Brush the rolls on top with whipped maple butter while it's fresh from the oven, and serve on the side.

Ingredients:

12g **MACY'S PANCAKE SYRUP**

112g Unsalted Butter

10g **PEOTRACO PREMIUM CONFECTIONER'S POWDERED SUGAR**

0.50g Iodized Salt, Pinch

Procedure:

1. In a medium pot, make the brown butter by cooking the butter over low-medium heat. Stir occasionally to prevent the milk solids from burning. Continue cooking until the bubbles are almost gone or until the butter starts to turn brown and smells nutty.
2. Pour your browned butter into a medium stainless steel bowl and place it on top of a large bowl of ice.
3. Using a wire whisk, whisk the butter until it starts to lighten in color and start looking like a whipped cream.
4. Add in the salt, **PEOTRACO PREMIUM CONFECTIONER'S POWDERED SUGAR**, and **MACY'S PANCAKE SYRUP**, whisk until incorporated. Refrigerate until ready to serve.