

**SUBMARINE ROLLS (HOAGIE, TORPEDO)**

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
389 cal	73 g	12 g	5 g	0 mg	423 mg	17 mg

**Ingredient**

YEAST,ACTIVE,DRY  
 WATER,WARM  
 WATER,COLD  
 SUGAR,GRANULATED  
 SALT  
 FLOUR,WHEAT,BREAD  
 SHORTENING,SOFTENED  
 COOKING SPRAY,NONSTICK

**Weight**

6-3/4 oz  
 2-1/8 lbs  
 8-7/8 lbs  
 8-7/8 oz  
 3-3/4 oz  
 21-1/8 lbs  
 9 oz  
 2 oz

**Measure**

1 cup  
 1 qts  
 1 gal 1/4 qts  
 1-1/4 cup  
 1/4 cup 2-1/3 tbsp  
 4 gal 1-1/2 qts  
 1-1/4 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, sugar, salt, and flour in mixer bowl.
- 3 Mix at low speed 1 minute or until all flour is incorporated into liquid, using dough hook. Add yeast solution; mix at low speed 1 minute.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. and 82 F.
- 5 FERMENT: Cover. Set in warm place, 80 F. for 1-1/2 hours or until double in bulk.
- 6 PUNCH: Fold sides into center. Turn dough over. Divide dough into approximately 3-pound pieces. Let rest about 10 minutes.
- 7 MAKEUP: Divide each ball into 10 4-1/2-ounce pieces; flatten. Roll up like jelly roll into 1-1/4x8-inch rolls. Lightly spray pans with non-stick cooking spray. Place 15 rolls about 2 inches apart on each sprayed pan.
- 8 Prepare 1/2 Recipe Cornstarch Wash, Recipe No. D 040 00. Brush on top and sides of each roll.
- 9 PROOF: At 90 F. until double in size, about 40 minutes.  
 Using a convection oven, bake at 350 F. for 12 to 15 minutes or until lightly browned on high fan, open vent. Immediately brush with Cornstarch Wash. Cool on wire racks.

**Notes**

- 1 Rolls may be prepared using semi-automatic bakery equipment (roll divider and rounding machine, bread molder-dough sheeter machine and bun slicer). Follow Step 1. In Step 2, combine 1 1/3 oz (3 tbsp) bakery emulsifier with flour and milk. Follow Steps 3 through 6. In Step 7, divide dough into 5 lb 6 oz pieces. Place in roll divider and rounding machine. Divide into 36 balls. Press 2 balls together to form 4-1/2 oz balls. Let rest 5 to 10 minutes. Feed balls, one at a time into bread molder-dough sheeter machine, with a 9-inch pressure plate. Follow Steps 8 through 10. Slice rolls partially through using bun slicer.