



## Bread & Rolls - Sweet Buns - Sweet Buns

**Recipe No:**  
**R120 - R120c**

### **SWEET BUNS**

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	FINO BREAD AND ROLL CONCENTRATE	0.500	10%
	Sugar	0.400	8%
	MASTERFAT (optional)	0.200	4%
	BAKELS INSTANT ACTIVE YEAST	0.100	2%
	Water (variable)	2.800	56%

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<b>Total Weight</b>	<b>9.000</b>
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**Method:**

1. No time dough.
2. Place all ingredients in machine bowl and develop thoroughly.
3. Dough temperature 30-31°C.
4. Allow dough to recover 5 minutes.
5. Scale and mould as desired.
6. Proof then bake at 200°C.

**Notes:**

If using Compressed Yeast, use 300g in above recipe.

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

**Yield:** 12.5 dozen buns scaled at 60 g.