



Bread & Rolls - Sweet Buns - Sweet Buns

**Recipe No:**

**R103 - R103e**

## **SWEET BUNS**

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.075	1.5%
	Sugar	0.500	10%
	BAKELS LIQUID IMPROVER	0.125	2.5%
	MASTERFAT V	0.200	4%
	Optional: MONOFRESH	0.050	1%
	BAKELS INSTANT ACTIVE YEAST	0.080	1.6%
	Water (variable)	2.600	52%

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<b>Total Weight</b>	<b>8.630</b>
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**Method:**

1. No time dough.
2. Place all ingredients into 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. Prove then bake at 200°C.

**Notes:**

If using compressed yeast, use 250g in above recipe.

Using bakers percentages - Percentages on white flour weight

For extra fresh keeping add 1% MONOFRESH

**Yield:** 11.5 Dozen Buns scaled at 60g.