



Bread & Rolls - Sweet Buns - Sweet Buns

**Recipe No:**  
**R150 - R150a**

## **SWEET BUNS**

USING COMPOUND X

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.075	1.5%
	Sugar	0.500	10%
	COMPOUND X	0.850	17%
	COUNTRY OVEN DOBRIM 90	0.015	0.3%
	Bakels Instant Active Yeast	0.100	2%
	Water (variable)	3.200	64%

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<b>Total Weight</b>	<b>9.740</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. Prove then bake at 210°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:** 13.5 dozen buns scaled at 60 g