



Bread and Yeast Compounds - Emulsifiers and Improver
Compounds

Recipe No:
R110 - R110f

EASTER BUNS

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	5.000
	Salt	0.080
	Sugar	0.400
	BAKELS LIQUID IMPROVER	0.150
	MASTERFAT	0.300
	BAKELS INSTANT ACTIVE YEAST	0.120
	Water (variable)	2.500
2	APITO BUN SPICE PASTE	0.250
	Mixed Fruit	1.800
Total Weight		10.600

Method:

1. No time dough.
2. Place Group One in machine bowl and develop thoroughly.
3. Add Group two and clear.
4. Dough temperature 30-31°C (86-88°F).
5. Allow dough to recover 5 minutes.
6. Scale and mould as desired.
7. Prove then bake at 230°C (450°F).