



Bread and Yeast Compounds - Bread Premixes and Concentrates  
Icings and Fillings - Creams

**Recipe No:**  
**R605 - R605c**

## **SWEET BUN & BREAD DOUGH**

USING CREMIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	FINO BREAD AND ROLL CONCENTRATE	0.500
	Flour	5.000
	Sugar	0.400
	CREMIN	0.200
	BAKELS INSTANT ACTIVE YEAST	0.100
	Water (variable)	2.700

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<b>Total Weight</b>	<b>8.900</b>
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**Method:**

1. Place all ingredients into a machine bowl and develop thoroughly.
2. Dough temperature 30-31°C.
3. Allow dough to recover for 5 minutes.
4. Scale and mould as desired.