



Bread & Rolls - Sweet Buns - Sweet Buns

Recipe No:
R101 - R101a

SWEET BUNS

USING BAKELS BUN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	4.000	100%
	BAKELS BUN CONCENTRATE	0.600	15%
	Optional: MASTERFAT	0.120	3%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.6%
	Water (variable)	2.300	58%

Total Weight	7.085
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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 for 5 minutes.
 5. Scale off and mould as desired.
 6. Proof then bake at 200°C.
- Notes:**
- Using bakers percentages - Percentages on white flour weight
- If using Compressed Yeast, use 200g in above recipe.
- For extra fresh keeping add 1% MONOFRESH
- Yield:**
- Approximately 9.5 dozen buns scaled at 60g.