



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

Recipe No:

R173 - R173d

SWEET FRUIT BUNS

USING LECITEM UNIVERSAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	5.000	100%
	Salt	0.080	1.6%
	LECITEM UNIVERSAL	0.065	1.3%
	Sugar	0.400	8%
	BAKELS INSTANT ACTIVE YEAST	0.080	1.6%
	MASTERFAT	0.200	4%
	Water (variable)	2.800	56%
	Optional: MONOFRESH	0.050	1%
2	Sultanas	1.000	20%
	Currants	0.800	16%

Total Weight	10.475
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Method:

1. No time dough. Place all ingredients in machine bowl and develop thoroughly.
2. Dough temperature 30-31°C.
3. Allow dough to recover 5-10 minutes.
4. Scale and mould as desired.
5. Proof then bake at 200°C.

Notes:

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

Using bakers percentages - Percentages on white flour weight

Yield: 11.5 dozen Buns scaled at 75 g.