



CATEGORY

Bread, Buns & Rolls

EASTER BUNS

INGREDIENTS

Group 1

| Ingredient | KG |
|-----------------------------|-------|
| 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 |
| Mixed Fruit | 1.800 |
| Total Weight: 10.350 | |

Group 2

| Ingredient | KG |
|-----------------------|-------|
| APITO BUN SPICE PASTE | 0.250 |
| Total Weight: 0.250 | |

METHOD

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