

SWEET BUNS – USING LIQUID IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.075	1.50
Sugar	0.500	10.00
BAKELS LIQUID IMPROVER	0.125	2.50
MASTERFAT	0.200	4.00
	0.080	1.60
Water (variable)	2.600	52.00
Optional: MONOFRESH	0.050	1.00
Total Weight:		8.630

METHOD

No time dough. Place all ingredients into machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Prove then bake at 200°C.



CATEGORY

Bread, Buns & Rolls, Sweet Buns