

SWEET BUNS AND DOUGHNUTS

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.080	1.60
Sugar	0.400	8.00
QUANTUM PLUS	0.065	1.30
BAKELS INSTANT ACTIVE YEAST	0.080	1.60
Water (variable)	2.800	56.00
MASTERFAT	0.250	5.00
Total Weight:		8.675

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31¼C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Proof then bake at 200¼C.



CATEGORY

Bread, Buns & Rolls, Sweet Buns