



CATEGORY

Breads, Rolls & Pastry

MILK BUN

INGREDIENTS

Group 1

Ingredient	KG
BAKELS MILK BUN CONCENTRATE	1.000
Bread Flour	1.000
Eggs	0.200
BAKELS INSTANT ACTIVE DRIED YEAST	0.024
Water	0.640
Total Weight:	2.864

Group 2

Ingredient	KG
BAKELS MARGARINE P	0.300
Total Weight:	0.300

METHOD

1. Mix Group 1 for 8 - 10 minutes.
2. Add in Group 2 and mix for another 5 - 6 minutes or until the dough is well developed.
3. Allow the dough to rest for 10 minutes.
4. Scale and mould 60gms of dough into desired shape.
5. Prove the dough.
6. Bake at 180±5°C for 20 minutes.