



CATEGORY

Breads, Rolls & Pastry

SOFT BUN

INGREDIENTS

Group 1

Ingredient	KG
FINO BUN MIX	1.000
Eggs	0.090
BAKELS INSTANT ACTIVE DRIED YEAST	0.016
Water (variable)	0.340
Total Weight: 1.446	

METHOD

1. No time dough. (Hobart Mixer : 2 minutes on 1st speed, 12 minutes on 2nd speed, Spiral Mixer : 13-14 minutes)
2. Dough Temperature required: 31°C.
3. Develop thoroughly.
4. Allow recovering or resting for 5-10 minutes.
5. Scale and mould as desired (50g)
6. Prove and bake at 180±5°C for 15 minutes.
7. (Prover temperature 40°C)