



CATEGORY

Breads, Rolls & Pastry

STEAM PAU/ STEAM BUN

INGREDIENTS

Group 1

Ingredient	KG
Pau Flour	25.000
Chilled Water	9.500
Sugar	4.500
HERCULES BAKING POWDER (DOUBLE ACTING)	0.250
LECINTA INSTANT NOBRO	0.250
BAKELS INSTANT ACTIVE DRIED YEAST	0.250
Total Weight: 39.750	

Group 2

Ingredient	KG
SLICEX	1.000
BACOM A100	0.125
Total Weight: 1.125	

METHOD

1. Place Group 1 ingredients in mixing for 8 minutes, add group 2 and develop into a well develop dough.
2. Allow dough to rest for 40-60 minutes, scale dough into 60g each.
3. Steam for approximate 10-5 minutes.