



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Cream or Fruit Buns

## CREAM OR FRUIT BUNS (USING HAMBURGER MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Hamburger Mix	5.000	20.00
Sugar	2.500	10.00
Salt	0.450	1.80
Dobrim 500	0.125	0.50
Bakels Instant Active Dried Yeast	0.625	2.50
Water (Variable)	15.600	62.40
<b>Total Weight: 49.300</b>		

**Yield:** When using compressed yeast use 1.875kg (3 times that of Instant Active Dried Yeast)

### METHOD

1. Develop dough well in the machine.
2. Finished Dough Temperature 28°C.
3. Allow dough to recover 10?15 minutes. Divide and mould at desired weight.
4. Prove then bake at 200°C.
5. Add fruit and APITO BUN SPICE FLAVOURING PASTE if required, during last few minutes of mixing.