



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cream or Fruit Buns

CREAM OR FRUIT BUNS (USING MERITA V)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Merita V	2.000	8.00
Sugar	2.500	10.00
Salt	0.375	1.50
Dobrim 500	0.125	0.50
Bakels Instant Active Dried Yeast	0.650	2.60
Water (Variable)	13.500	54.00
Total Weight:		44.150

METHOD

1. Place all ingredients in mixer until clear.
2. Finished dough temperature 28°C.
3. Add fruit and APITO BUN SPICE ESSENCE if required, during last few minutes of mixing.
4. Allow dough to recover for 10 minutes.
5. Mould and proof as normal.
6. Minimum steam during proof.
7. Bake without steam at 230°C.