



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Speciality Bun

FRUITED TEACAKE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem Blue 20% Bun Concentrate</u>	2.000	20.00
Yeast	0.400	4.00
Water	5.000	50.00
Mixed fruit	4.500	45.00
Total Weight: 21.900		

Yield: 365 buns

METHOD

1. Add all ingredients (except mixed fruit) into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Add the mixed fruit and mix on slow speed until incorporated.
4. Scale into 60g dough pieces and mould into round shapes.
5. Prove for 50-55 minutes.
6. Bake at 230°C for 12-15 minutes.
7. Glaze with Bun Glaze RTU.