



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Brioche, Speciality Bun

ICED BUNS

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Baktem Blue 20% Bun Concentrate	2.000	20.00
Yeast	0.390	3.90
Water	5.000	50.00
Total Weight:		17.390

Yield: 217 finger buns

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 80g for finger buns.
5. Prove for 50-55 minutes.
6. Bake at 230°C for 12-15 minutes.
7. Finish with a selection of Bakels Fudgices for open display.