



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Summer

# STRAWBERRY BUNS

## INGREDIENTS

### Group : Bun

Ingredient	KG
Flour	1.000
<u>Baktem 10% Brioche Paste Concentrate</u>	0.100
Caster sugar	0.060
Yeast	0.040
Water	0.550
<b>Total Weight:</b>	<b>1.750</b>

### Group : Filling

Ingredient	KG
<u>Fruit Filling - Strawberry 70%</u>	0.250
<u>Multimix Cake Base</u>	0.150
<b>Total Weight:</b>	<b>0.400</b>

### Group : Topping

Ingredient	KG
<u>White Fudgice</u>	0.350
Water	0.025
Freeze dried strawberries	-
<b>Total Weight:</b>	<b>0.375</b>

## METHOD

### Bun

1. Place all brioche ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 minutes on fast speed.
3. Scale at 1.750kg and pin to a rectangle shape 5mm thick.
4. In a bowl, beat together the [Strawberry Fruit Filling](#) and the [Multicake Cake Base](#).
5. Spread all the filling evenly over the dough.
6. Lightly brush bottom edge with water.
7. Roll into a tight sausage shape.
8. Cut and scale into 120g buns and place 12 buns into a large rectangle cake tin.
9. Prove for approx. 40 minutes with 15 minutes drying time.
10. Bake at 225°C for approx. 30 minutes.

### Finishing

1. Once cooled, mix 25g of water to 350g of warmed [White Fudgice](#) and brush over all the buns.
2. Sprinkle freeze dried strawberries across the top to finish.