



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Speciality Bun

COFFEE BUN

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.175	31.82
Bread Flour	0.375	68.18
BAKELS PLATINUM INSTANT ACTIVE DRIED	0.008	1.45
YEAST		
DOBRIM HIGH SPEED	0.002	0.36
Water	0.260	47.27
Eggs	0.050	9.09
Sugar	0.090	16.36
Salt	0.008	1.45
BAKELS DAIRY BLEND	0.065	11.82
Total Weight:		1.033

Group Filling

Ingredient	KG	%
BAKELS DAIRY BLEND	0.100	-
Sugar	0.030	-
Salt	0.001	-
Total Weight:		0.131

Group Topping

Ingredient	KG	%
<u>BAKELS DAIRY BLEND</u>	0.075	-
Eggs	0.050	-
<u>APITO EXPRESSO PASTE</u>	0.011	-
<u>FINO COFFEE BOY PART 2</u>	0.150	-
Total Weight: 0.286		

METHOD

How to do it:

Dough:

1. Combine all dry ingredients.
2. Add water and egg. Mix for 2 minutes on slow speed.
3. Add Bakels Dairy Blend and continue mixing for 4 to 6 minutes or until dough is developed.
4. Scale at 60 grams each and rest for 10 minutes.
5. Add chilled butter filling into the prepared dough.
6. Fully proof and pipe Coffee Boy Topping in a circular manner covering 2/3 of the top surface.
7. Bake at 180°C for 25 to 30 minutes.

Filling:

1. Mix all ingredients together and chill before using.
2. Fill into prepared soft bun dough.

Topping:

1. Cream softened Bakels Dairy Blend for 5 minutes on medium speed. Scrape down.
2. Add whole egg and mix for another 30 seconds.
3. Add Apito Espresso Paste. Mix well.
4. Add Fino Coffee Boy Part 2 and mix for 20 seconds on low speed or until well incorporated.
5. Pipe on top of the dough before baking.