

FRUIT BUNS

OVERVIEW

04-028

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.220	22.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.270	27.00
Evaporated Milk	0.210	21.00
Egg Yolk	0.120	12.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
Butter	0.150	15.00
BAKELS SHORTENING	0.030	3.00
Total Weight:		2.039

Group 2

Ingredient	KG	%
BAKELS LES FRUITS Fruit Fillings	0.330	-
Total Weight:		0.330

Group 3

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.025	-
Water	0.013	-
Total Weight:		0.038

Yield: 33 x 60g dough

METHOD

How to do it:

No Time Dough method.

Dough:

1. Place all purpose flour, sugar, salt, Bakels Instant Yeast, water, evaporated milk, egg yolk, Dobrim Nobro and Monofresh in mixing bowl and mix at low speed for 2 minutes.
2. Add butter and Bakels Shortening. Develop dough thoroughly.
3. Remove from mixing bowl and allow dough to recover for 10 minutes.
4. Divide and scale into 60g pieces. Rest for another 10 minutes.
5. Fill the dough with Les Fruits fruit fillings (10-g per dough). Place in well-greased hamburger pans.
6. Proof.
7. Bake at 180°C for 15 minutes or until pale brown in color.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

8. Cool slightly. Brush buns with glaze.

Glaze:

1. Combine Saphire Neutral and water in a saucepan.
2. Heat until small bubbles form.
3. Apply on the baked product.