

POLO WHEAT BUNS

OVERVIEW

07-091

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO MEAL BASE	0.120	12.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Soya flour	0.043	4.30
Sugar	0.160	16.00
DOBRIM NOBRO	0.004	0.40
Salt	0.015	1.50
ROTITEX	0.100	10.00
Water	0.450	45.00
Whole Eggs	0.166	16.60
Total Weight:		2.068

Group Topping

Ingredient	KG	%
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.075	-
Butter	0.075	-
Powdered sugar	0.100	-
Bread Flour	0.250	-
Whole eggs (lightly beaten)	0.050	-
Total Weight:		0.550

METHOD

How to do it:

Dough:

1. Combine bread flour, Fino Meal Base, Bakels Instant Yeast, sugar, soya flour, salt and Dobrim Extra Strength in a mixing bowl and mix for 30 seconds.
2. Add water and eggs and mix for 1 minute.
3. Add Rotitex and continue mixing until fully developed.
4. Form into a ball and let rest for 10 minutes.
5. Divide dough into 50-g pieces. Form each into a ball.
6. Place topping on top of dough. Proof.
7. Brush polo skin with egg wash. Bake at 200°C for 15-20 minutes.

Topping:

1. Melt butter and Butta Butteroil Substitute in a double boiler.
2. Add icing sugar and whisk until sugar is dissolved.
3. Add egg and lightly beat the mixture until well combined.
4. Add bread flour and mix well to form dough.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet