



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Breads, Lean



#### FINISHED PRODUCT

Speciality Bun

## PREMIER CHOCOLATE MILK BUN

### OVERVIEW

19-114

### INGREDIENTS

#### Group Polish

Ingredient	KG	%
Bread Flour	0.150	100.00
Water	0.150	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.002	1.00
Total Weight: 0.302		

### Group Dough

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.300	37.50
All Purpose Flour	0.500	62.50
Fresh Milk	0.250	31.25
Poolish	0.301	37.63
Salt	0.006	0.75
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.88
Milk Powder	0.020	2.50
Sugar	0.050	6.25
APITO CHOCOLATE PASTE	0.040	5.00
BAKELS DAIRY BLEND	0.055	6.88

**Total Weight:** 1.537

**Yield:** 3 loaves

## METHOD

How to do it:

Poolish:

1. Combine water, bread flour and Bakels Instant Active Dried Yeast in a clean and dry bowl. Hand mix for at least 4 minutes.
2. Set aside for 14 hours before use.

Dough:

1. Mix all the dry ingredients on low speed for 30 seconds.
2. Add the poolish and fresh milk and mix for 3 minutes.
3. Add the Bakels Dairy Blend and mix for 4 -5 minutes.
4. Bulk ferment for 40 minutes.
5. Scale to 42g, round and rest for 10 minutes.
6. Round again and and put 12pcs in a well-greased round pan.
7. Proof for 30-40 minutes. Take note: Breads with poolish produce a good oven spring. Do not over proof.
8. Brush with egg wash and bake for 25-30 minutes at 180-185°C.
9. Cool down and serve.