



Bread & Rolls - Bun

**Recipe No:**

**R3700 - R3700000/2013**

## **MILK BUN**

USING BAKELS MILK BUN CONCENTRATE

| <u>Group</u> | <u>Ingredient</u>                 | <u>KG</u>    |
|--------------|-----------------------------------|--------------|
| 1            | BAKELS MILK BUN CONCENTRATE       | 1.000        |
|              | Bread Flour                       | 1.000        |
|              | Eggs                              | 0.200        |
|              | BAKELS INSTANT ACTIVE DRIED YEAST | 0.024        |
|              | Water                             | 0.640        |
| 2            | BAKELS MARGARINE P                | 0.300        |
| <hr/>        |                                   |              |
|              | <b>Total Weight</b>               | <b>3.164</b> |

**Method:**

1. Mix Group 1 for 8 - 10 minutes.
2. Add in Group 2 and mix for another 5 - 6 minutes or until the dough is well developed.
3. Allow the dough to rest for 10 minutes.
4. Scale and mould 60gms of dough into desired shape.
5. Prove the dough.
6. Bake at  $180\pm 5^{\circ}\text{C}$  for 20 minutes.