



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Brioche, Speciality Bun

ICED BUNS

INGREDIENTS

Group 1

Ingredient	KG
Flour	16.000
Baktem Blue 20% Bun Concentrate	3.200
Yeast	0.625
Water	8.000
Total Weight: 27.825	

METHOD

Iced Buns

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Scale at 80 for finger buns.
5. Prove for 50-55 minutes.
6. Bake at 230°C (450°F) for 12-15 minutes.