

SEMI-SWEET BUNS

Basic level
SAVOURY LEAVENED PRODUCTS

DOUGH

INGREDIENTS

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flour - (280 w) unsalted butter 82% fat fresh yeast caster sugar salt water TRIAL HP

PREPARATION

1.000g Knead all the ingredients for about 15 minutes (spiral kneading machine), 100g until the dough is smooth and well-combined.

50g Anyway, keep on kneading until the dough is well elastic.

 $_{\rm 30g}$ $\,$ Make sure that the temperature of the dough at the end of the kneading

15g is 26-27°C.

Let the dough rest for 10-15 minutes at 22-24°C.

Divide the dough into portions, roll them up tigh into a round or oval shape.

Move them onto baking trays and transfer in the proofer room at 28-30°C,

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m UG}$ with relative humidity of the 70-80%, for about 40-50 minutes.

Final composition

We suggest to brush the buns with beaten egg before baking. Bake at 220°C for about 10 minutes (for 30g buns).