

SEMI-SWEET BUNS

Basic level

SAVOURY LEAVENED PRODUCTS

DOUGH

flour - (280 w)	1.000g
unsalted butter 82% fat	100g
fresh yeast	50g
caster sugar	30g
salt	15g
water	500g
TRIAL HP	10g
VIS	20g

Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is smooth and well-combined.
Anyway, keep on kneading until the dough is well elastic.
Make sure that the temperature of the dough at the end of the kneading 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, 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).

irca GROUP
Extraordinary made simple.