Premium Mocha Easter Buns

INGREDIENTS

Stage 1

26732 Perfection Flour	10.000kg
100224 Salt Superfine Iodised	0.120kg
103917 Bakedoh Instant	0.100kg
105670 Caster Sugar	1.200kg
105299 Qualbake	0.800kg
105647 Yeast Compressed	0.600kg
106400 Coffee Kularome	0.660kg
Water variable	5.400kg

Stage 2

106157 Cadbury Delight Drops	4.350kg

ADDITIONAL NOTES

- If scaled at 80g units the yield from this recipe is 290 units.

METHOD

1. Place all stage 1 ingredients into mixing bowl. Mix on 1st speed for 2 minutes.
2. Mix for a further 8 minutes on 2nd speed, or until fully developed.
3. Add Stage 2 and mix on 2nd speed for 1 – 2 minutes until evenly dispersed.
4. Add Stage 3 on 1st speed and mix until fruit has been evenly dispersed. Finished dough temperature 27°C - 28°C
5. Rest for 10 minutes on the bench covered with a plastic sheet.
6. Scale at 2.4kg and rest for 10 – 15 minutes covered
7. Cut out on bun divider rounder and tray up as required. Suggested tray up for 80g bun is 6x9
8. Prove for 40 – 50 minutes 75% R.H @ 38°C
9. Once proved cross each bun with 105326 AP Easter Bun Cross Mix
10. Bake at 200°C for approx. 20 – 25 minutes with no steam.
11. Brush / Wash buns with 105406 AP Bun Glaze Natural
12. Allow buns to cool before packing



1300 650 855
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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.