Bun Mix - 12.5kg

INGREDIENTS

Stage 1

36231 Bun Mix	5.000kg

Stage 2

105650 Dried Yeast	0.075kg
Water variable	2.400L

If using compressed yeast use 4.5% to the flour

Stage 3

105684 Mixed Fruits minimum	1.500kg

METHOD

1. Place all stage 1 (dry) into the spiral mixer. Then add stage 2, yeast and water to the dry ingredients.
2. Mix on slow speed for 2 minutes
3. Mix on high speed for 6 - 8 minutes
4. Add stage 3. Fold fruits through dough at the end of the mixing
5. Rest for 10 minutes
6. Scale as desired and produce shapes
7. Proof to desired height approx. 45 minutes
8. Bake in over 180 – 200°C for 15 – 20 minutes depending on dough weight
9. Steam not required



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