



SEMI-SWEET BUNS

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

FLOUR - 280W

UNSALTED BUTTER 82% FAT - SOFTENED

FRESH YEAST

CASTER SUGAR

SALT

WATER

TRIAL HP

VIS

PREPARATION

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| g 1.000 | Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is |
| g 100 | smooth and well-combined. |
| g 50 | Anyway, keep on kneading until the dough is well elastic. |
| g 30 | Make sure that the temperature of the dough at the end of the kneading is 26-27°C. |
| g 15 | Let the dough rest for 10-15 minutes at 22-24°C. |
| g 500 | Divide the dough into portions, roll them up tight into a round or oval shape. |
| g 10 | Move them onto baking trays and transfer in the proofer room at 28-30°C, with relative humidity |
| g 20 | 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).

AMBASSADOR'S TIPS

You can replace butter with margarine in the same amount.