



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Ocassion Bread, Savoury Good,
Speciality Bun

GOLDEN FLOSS BUN

INGREDIENTS

Group A1

Ingredient	KG
Bread Flour	1.000
Salt	0.010
Sugar	0.230
Milk	0.020
Eggs	0.200
Water	0.350
<u>LECITEM SUPREME</u>	0.010
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.020
Total Weight:	1.840

Group A2

Ingredient	KG
<u>BAKELS MARGARINE P</u>	0.100
Total Weight:	0.100

Group A3

Ingredient	KG
<u>Bakels Golden Sauce</u>	0.100
Total Weight:	0.100

METHOD

1. Mix all ingredients (A1) at low speed for 3mins, then high speed for 6mins.
2. Add in ingredient (A2) at low speed for 1min, then high speed for 2mins.
3. Divide dough into 40g and shape in round shape.
4. Proofing the dough at 36°C for 90mins – 100mins.
5. Apply egg wash, then bake at 200°C (top) and 180°C (bottom) for 10mins.
6. After bun cool down, squeeze Bakels Golden Sauce and chicken floss on surface.

Cara-cara

1. Campurkan semua bahan (A1) pada kelajuan rendah selama 3 minit, kemudian kelajuan tinggi selama 6 minit.
2. Tambah bahan (A2) pada kelajuan rendah selama 1min, kemudian kelajuan tinggi selama 2 minit.
3. Bahagikan doh kepada 40g dan bentuk dalam bentuk bulat.
4. Bukti doh pada suhu 36 ° C selama 90 minit - 100 minit.
5. Sapukan basuh telur, kemudian bakar pada suhu 200°C (atas) dan 180°C (bawah) selama 10 minit.
6. Selepas roti sejuk, picit Bakels Golden Sauce dan flos ayam di permukaan.