

POTATO BUN

INGREDIENTS

Group 1

Ingredient	KG
Bread Flour	1.000
Sugar	0.250
BAKELS MARGARINE P	0.200
Eggs	0.150
Fino Potato Flakes	0.100
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Lecitem Pumpable-S	0.020
	0.010
Chilled Water	0.400
Total Weight: 2.150	

METHOD

1. Place all ingredients in mixing bowl, mix into a well developed dough.
2. Allow dough to rest for 15 minutes, scale dough into 40 g each.
3. Mould into round shape and place in greased baking trays.
4. Proof well before baking, egg wash and pipe custard on top.
5. Bake at 200°C for approximate 20 minutes



CATEGORY

Other Products