



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry



OCCASION

Afternoon Tea, BBQ, Celebration,
Festive, Summer



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bun, Sweet Food,
Sweet Good

SALTED CARAMEL CHEWY BUN

INGREDIENTS

Group A1

Ingredient	KG
BAKELS CHEWY BUN MIX	1.000
Black Sesame Seeds	0.100
Chilled Water	0.260
Eggs	0.250
Butter	0.200
Total Weight:	1.810

Group A2

Ingredient	KG
Bakels Salted Caramel Filling	0.200
Total Weight:	0.200

METHOD

1. Add all the ingredients in a mixing bowl.
2. Beat the mixture with a paddle at slow speed for 1 minute.
3. Scrape down the mixture.
4. Beat the mixture further for 3 minutes at medium speed. Then turn to slow speed for another 1 minute.
5. Divide the dough into 40g and mould the dough in round shape.
6. Preheated the oven at 185°C top and bottom heat. Steam injection after 5 minutes and repeat the same baking

process (steamed after 5 minutes baking).

7. Then bake for another 25 minutes or until fully baked.
8. For filling, pipe ingredient (B) into each of the chewy bun and it is ready to be served.

Cara-cara

1. Masukkan semua bahan dalam mangkuk adunan.
2. Pukul adunan dengan paddle pada kelajuan rendah selama 1 minit .
3. Kikiskan adunan.
4. Pukul adunan lagi selama 3 minit pada kelajuan sederhana. Kemudian pusing ke kelajuan rendah selama 1 minit lagi.
5. Bahagikan doh kepada 40 g dan acuan doh dalam bentuk bulat.
6. Panaskan ketuhar pada suhu 185°C atas dan bawah dan suntikan wap selepas 5 minit dan ulangi proses pembakar yang sama (kukus selepas 5 minit dibakar).
7. Kemudian bakar selama 25 minit lagi sehingga masak sepenuhnya.
8. Untuk mengisi, paip bahan (B) ke dalam setiap roti kunyah dan ia sedia untuk dihidangkan.