



SNOWY BUTTA BLENDS BREAD

INGREDIENTS

Group A

Ingredient	KG
<u>FINO BUN MIX</u>	1.000
Eggs	0.090
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.016
Water	0.340
Total Weight:	1.446

Group B

Ingredient	KG
<u>BAKELS BUTTA BLENDS</u>	0.050
Castor Sugar	0.010
Total Weight:	0.060

Group C

Ingredient	KG
<u>Fino Dusting Sugar</u>	0.010
Total Weight:	0.010

METHOD

1. Mix all ingredients (A) until dough developed. Cover with plastic and let it rest for 15 minutes. Cut and weigh the



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry



OCCASION

Afternoon Tea, Festive, Summer



FINISHED PRODUCT

Occasion Bread, Soft Roll,
Speciality Bun

dough to 450g. Flatten the dough to 1cm in height.

2. Spread Bakels Butta Blends onto the dough surface then sprinkle with castor sugar. Put in the freezer for half an hour.
3. Cut the dough into smaller pieces and place it into the 6" chiffon baking mould.
4. Allow the dough to rise for an hour.
5. Bake at 210°C for 15 minutes.
6. Let it cool and dust the bread with Fino Dusting Sugar.