




CATEGORY

Bakery



OCCASION

Christmas



**FINISHED
PRODUCT**

Bun, Sweet dough

KARLSBADER SAFFRON BUN WITH “SÄTER” FILLING

OVERVIEW

INGREDIENTS

Group Saffron Bun

Ingredient

[Bakels Karlsbader](#)

Water

[Bakels Dry Yeast](#)

[Bakels Bakery Margarine](#)

[Aromatic Saffron Extract](#)

[Bakels Lecisoft Free](#)

KG

3.000

1.000

0.050

0.050

0.060

0.020

Total Weight: 4.180

Group Shortcrust pastry for decoration

Ingredient

Wheat flour

[Bakels Bakery Margarine](#)

Sugar

KG

0.300

0.200

0.100

Total Weight: 0.600

Group Filling / Glaze

Ingredient

[Bakels Sater Remonce](#)

[Bakels Glossy](#)

KG

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Total Weight: 0.000

METHOD

Mix with a wing, 3 minutes on low speed and 3 minutes on high speed.

Resting time: 20 minutes.

Cut into desired weight and mould round. Place in baking moulds.

Proving time: 50 minutes.

Pipe Bakels "Säter" Remonce into the bun.

Decorate with a star made of shortcrust pastry

Glaze with Glossy och sprinkle with granulated sugar.

Baking temperature: 200°C

Baking time: 10-12 minutes.