



**CATEGORY**

Bakery, Confectionery



**OCCASION**

Christmas



**FINISHED PRODUCT**

Sweet dough

# SAFFRON BUN

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Wheat flour	2.300	100.00
Water	1.200	52.00
Sugar	0.400	17.00
Butter	0.400	17.00
Fresh yeast	0.150	6.50
Wheatie m160	0.100	4.30
<u>Aromatic Saffron Extract</u>	0.050	2.10
<u>Bakels Lecisof Free</u>	0.030	1.10
Salt	0.010	0.40
<b>Total Weight:</b>	<b>4.640</b>	

### Group Topping

Ingredient	KG	%
Raisin	0.200	-
Bakels Glossy	0.750	-
<b>Total Weight:</b>	<b>0.950</b>	

## METHOD

- 1: Mix all the ingredients in the pot.
- 2: Run the dough 6 min slowly, 4 min fast.

- 3: Weigh the appropriate pieces, let rest for a while.
- 4: Roll out lengths and shape into cats.
- 5: Put some raisins in the bun before they go into the prover.
- 6: The fermentation time is at least 60 minutes, take them out of the prover for a while before baking.
- 7: Brush or spray Bakels Glossy before baking.
- 8: Baking temp about 210C 9: Baking time approx. 6-7 min 10: For extra shine, you can brush or spray Glossy immediately after baking.