




CATEGORY

Bakery



OCCASION

Summer



**FINISHED
PRODUCT**

Sweet dough

STRAWBERRY BUNS

INGREDIENTS

Group Sweet Soft Dough

Ingredient	KG	%
Wheat flour	2.000	77.00
Water	1.100	42.00
Bakels Sweet Dough Concentrate	0.600	23.00
Rapeseed oil	0.225	8.00
Fresh yeast	0.175	6.00
Egg	0.050	0.20
Cardamom, ground	0.015	0.05
Total Weight: 4.165		

Group Filling

Ingredient	KG	%
Bakels Les Fruits Strawberry	1.000	-
Total Weight: 1.000		

METHOD

1. Whisk 1 l Water (22 C) and Bakels Glossy 75 g.
2. Run the dough about 6 min slowly and 6 min fast, dough temp about 26-28 C.
3. Let the dough rest for about 10 min, scale pieces to 1800 g.
4. Make buns in a machine.
5. Put the buns in the proofer cabinet for about 60 min.
6. Fill the bun with Bakels Les Fruit Strawberry and spray with Bakels Glossy.

7. Bake off, 190 g for about 7-8 min.

8. When the bun is cold, brush with butter and dip in granulated sugar. Decorate with half strawberries.