



## SEMI-SWEET BUNS

### SAVOURY LEAVENED PRODUCTS

**DIFFICULTY LEVEL**



#### DOUGH

##### INGREDIENTS

FLOUR - 280W

UNSALTED BUTTER 82% FAT - SOFTENED

FRESH YEAST

CASTER SUGAR

SALT

WATER

TRIAL HP

VIS

##### PREPARATION

- |         |   |
|---------|---|
| g 1.000 | Knead all the ingredients for about 15 minutes (spiral kneading machine), until the |
| g 100   | dough is smooth and well-combined.  |
| g 50    | Anyway, keep on kneading until the dough is well elastic.                           |
| g 30    | Make sure that the temperature of the dough at the end of the kneading is 26-27°C.  |
| g 15    | Let the dough rest for 10-15 minutes at 22-24°C.                                    |
| g 500   | Divide the dough into portions, roll them up tight into a round or oval shape.      |
| g 10    | Move them onto baking trays and transfer in the proofer room at 28-30°C, with       |
| g 20    | relative humidity of the 70-80%, for about 40-50 minutes.                           |

##### FINAL COMPOSITION

We suggest to brush the buns with beaten egg before baking.

Bake at 220°C for about 10 minutes (for 30g buns).

##### AMBASSADOR'S TIPS

You can replace butter with margarine in the same amount.