

**Recipe Sheet**

**Code Number:** ABM/PRS/019  
**Name:** SWEET BUN  
**Statement:** SOFT & TASTY FILLING BUN using AB Mauri Instant yeast, Voltex ABI bread improver and Mauri margarine



<b>Recipe</b>	
A. High Protein Flour	1000g
Salt	12g
Sugar	200g
Eggs	100g
Conden. Milk	50g
<b>AB MAURI Voltex ABI IMPROVER</b>	5g
<b>AB Mauri - Mauripan Instant Yeast</b>	15g
<b>AB MAURI Margarine</b>	100g
Water	400g
<b>Total Weight</b>	<b>1882g</b>

<b>Process:</b>
1. Assemble all ingredients; get ready the ideal water temp. (0-1°C.)
2. Put all the dry ingredients into the mixer and mix on slow speed (1 <sup>st</sup> ) for 1 minutes Turn the mixer into medium speed (2 <sup>nd</sup> ) and further mix for another 10 – 11 minutes Until the dough fully develop.
3. Rest the dough for 10 minutes and cover the dough to prevent skinning
4. Dividing the dough into desire size and further rest for another 20 minutes and fill in the filling. Cover the dough to prevent skinning.
5. Proofing time around 1-2 hrs.
Oven Temp: 200°C for 10 -15 minutes

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