

## Recipe Sheet

**Code Number:** ABM/PRS/024  
**Name:** CHOCOLATE NUT BUN  
**Statement:** Soft & Moist chocolate bun using AB Mauri White Bun Mix & AB Mauri Instant Yeast



Recipe	
<b>A. AB Mauri White Buns Mix</b>	1000g
UHT Milk	375g
Cold Water	200g
<b>AB Mauri Butter</b>	113g
Cocoa Powder	19g
<b>AB Mauri Chocolate Chip</b>	94g
Walnut (Chopped)	188g
Sponge Dough	200g
Salt	1.8g
Sugar	140g
<b>AB Mauri Instant Yeast</b>	11g
<b>Total Weight</b>	<b>2341g</b>

Process:
1. Assemble all ingredients on Group A and put into the mixing bowl.
2. Mix on low speed (1 <sup>st</sup> ) for 30 second and change to second speed (2 <sup>nd</sup> ) and further Mix for 1 minute and change to high speed mix (3 <sup>rd</sup> ) until the dough is fully well developed.
3. Rest the dough for 45 minutes and cut into desire size and further rest for 30 minutes and mould into desire size and proof for 45 to 60 minutes.
4. Baking temperature up 190 <sup>o</sup> c & down 170 <sup>o</sup> c for 20 to 25 minutes