

Recipe Sheet

Code Number: ABM/PRS/028
Name: PARSLEY BUN
Statement: Soft & Moist parsley bun using AB Mauri White Bun Mix, AB Mauri Margarine, AB Mauri NDWC & AB Mauri Instant Yeast



Recipe	
A. AB Mauri White Buns Mix	1000g
AB Mauri Margarine	47g
AB Mauri Instant Yeast	9g
Cold Water	535g
Mauri Non Dairy Whipping Cream	94g
Parsley leaf	9g
Sponge Dough	130g
Salt	9.5g
Sugar	15g
Total Weight	1848g

Process:
1. Assemble all ingredients on Group A and put into the mixing bowl
2. Mix on low speed (1 st) for 30 second and change to second speed (2 nd) and further Mix for 1 minute and change to high speed mix 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 ^o c & down 170 ^o c for 20 to 25 minutes.

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