

## Recipe Sheet

**Code Number:** ABM/PRS/025  
**Name:** RYE BUN  
**Statement:** Moist & Soft rye bun using AB Mauri White Bun Mix,  
AB Mauri Rye Flour & AB Mauri Instant Yeast



<b>Recipe</b>	
<b>A. AB Mauri White Buns Mix</b>	704g
<b>Rye Flour</b>	235g
<b>Cold Water</b>	575g
<b>AB Mauri Instant Yeast</b>	9g
<b>AB Mauri Butter</b>	47g
<b>Total Weight</b>	<b>1567g</b>

<b>Process:</b>
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 until the dough is fully well developed.
3. Rest the dough for 30 minutes and cut into 45g and further rest for 30 minutes and mould into desire size and proof for 45 to 60 minutes.
4. Baking temperature 190°c up and 180°c down for 15 to 18 minutes.

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