

Recipe Sheet

Code Number: ABM/PRS/023
Name: WHITE BUN
Statement: Unique Soft & Moist white bun using AB Mauri White Bun Mix, AB Mauri Instant Yeast & AB Mauri Shortening



Recipe	
A. AB Mauri White Buns Mix	1000g
UHT Milk	667g
AB Mauri Instant Yeast	9g
AB Mauri Shortening	47g
Total Weight	1723g

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 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 up & down 150°c for 20 to 25 minutes.

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