

Polo Bun with Salted Egg Kaya Filling

(Mauri Hokkaido Bread Concentrate)

Ingredients

(Bun)



<i>Ingredients A</i>	<i>Percentage</i>	<i>Weight (gm)</i>
Bread Flour	80.0	800
Mauri Hokkaido Bread Concentrate	20.0	200
Sugar	14.0	140
Salt	1.6	16
Mauripan IDY	1.5	15
<i>Ingredients B</i>		
Eggs	5.0	50
Milk	31.0	310
Water	30.0	300
<i>Ingredients C</i>		
Butter	10.0	100

1. Transfer Ingredients A into the mixing bowl.
2. Mix ingredients A with mixer at low speed for about 1 min.
3. Add in Ingredients B into the mixing bowl.
4. Mix for about 7 mins (or until the “clean bowl” is observed).
5. Add in the butter.
6. Mix until the dough is well-developed (about 8 mins).
7. Rest the dough for 10 mins.
8. Divide the dough into 50gm dough.
9. Round and rest the dough for 5 mins.



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Ingredients

(Polo Bun Topping)

	Weight (gm)
Unsalted Butter (Softened)	145
Icing sugar	100
Whole egg	60
All Purpose flour	220
Baking Soda	5

1. Using paddle attachment, beat butter and icing sugar together at low speed for 30s until combined.
2. Scrap down the bowl, mix at medium speed for 3 mins. Using slow speed, slowly add in eggs within 2 mins, and mix for another 1 min at medium speed until combined.
3. Scrap down the bowl, add in flour and baking soda, mix for 1 min at low speed until fully combined.
4. Cover and keep in the chiller.

Ingredients

(Salted Egg & Kaya Filling)

	Weight (gm)
Unsalted butter (softened)	200
Icing sugar	140
General purpose flour	40
Full cream milk	100
Milk powder	100
Mauri Salted Egg Kularome	8
Salt	8.5
Mauri Kaya Paste	+/-



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1. Using a paddle attachment, weigh all ingredients into the mixing bowl and beat at low speed for around 2 mins until fully combined.
2. Pipe 20gm onto a tray and freeze until solid.
3. Take out from the freezer and roll into a ball.
4. Keep in the freezer before use.

Ingredients

(Bun)

Whole Egg
Milk

Weight (gm)

55
15

Assemble

1. Take a 50gm of dough, flatten it.
2. Pipe 15gm of kaya and place the salted egg filling into the dough and wrap.
3. Take 18gm of polo bun topping, flatten it.
4. Wrap the top of the bun and score topping with lattice press prior to proofing.
5. Proof the dough at 35°C, 85% RH for about 40 - 45mins.
6. Egg wash the polo bun topping.
7. Bake at 205°C (top) and 180°C (bottom) for 10 - 12 mins.
8. Cool the breads at the cooling rack before serving.

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