

# Potato Bun

(AB Mauri Mauripan Instant Yeast)

## Ingredients

	Weight (gm)
Bread Flour	1000
Potato Flakes	50
AB Mauri Mauripan Instant Yeast	15
Salt	15
Sugar	130
Mauri Japanese Bread Improver	5
Milk Powder	50
Whole Eggs	100
Cold water (0-1°C)	320
Milk	250
Unsalted Butter	100

1. Weigh all ingredients.
2. Place all dry ingredients into the mixer and mix for 1 min.
3. Add in water and eggs and mix for 7 mins.
4. Add in butter and mix for 6 minutes (or until the dough is well developed).
5. Round the dough and rest for 30 mins.
6. Scale the dough into 32gm per piece, round and rest for 5 mins.
7. Shape the dough and put into (6 inch x 11 inch) tray.
8. Proof at 40°C and RH 80% for approximately 60 mins.
9. Bake at 200°C top 200°C bottom for about 14 to 15 mins or until done.
10. Baking condition varies upon oven used and dough weight.

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