

Sakura Cream Bun

(Mauri Hokkaido Bread Concentrate)



<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 50 gm dough.
9. Round and rest the dough for 5 mins.
10. Mould the dough into oval shape and place it onto a baking tray.
11. Proof the dough at 38°C, 85% RH for about 90min or until double its original size.
12. Bake at 195°C (top) and 185°C (bottom) for 10 - 12 mins.
13. Cool the breads at the cooling rack.



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Ingredients

(Sakura Cream Filling)

Group A

Pinnacle Instant Custard Mix
Full cream milk
Mauri Non-Dairy Whip Topping
Sakura flavor
Mauri Pink Colour

Weight (gm)

100
250
250
0.6
0.6

Group B

White Chocolate
Full Cream Milk

100
50

1. Using double boil, melt Group B until dissolve.
2. Combine Group A and Group B ingredients into the mixing bowl and whisk at high speed until firm peak. Keep in chiller prior piping into buns.



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