

# Salted Egg Polo Bun

(Mauri Sweet Bun Improver,  
Mauripan Instant Yeast, Salted Egg  
Yolk Kularome and Mauri Kaya Paste)



## Bun

<i>Ingredients A</i>	<i>Percentage</i>	<i>Weight (gm)</i>
Bread Flour	100.0	1000
<b>Mauri Sweet Bun Improver</b>	<b>0.5</b>	<b>5</b>
Sugar	14.0	140
Salt	1.6	16
<b>Mauripan Instant Yeast</b>	<b>1.5</b>	<b>15</b>

<i>Ingredients B</i>	<i>Percentage</i>	<i>Weight (gm)</i>
Egg	5.0	50
Milk	31.0	310
Water	30.0	300

<i>Ingredients C</i>	<i>Percentage</i>	<i>Weight (gm)</i>
Butter	10.0	100
<b>Total weight</b>		<b>1936</b>

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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 min, and mix for another 1 mins at medium speed until combined.
3. Scrap down the bowl, add in flour and baking soda, mix for 1 minutes at low speed until fully combined.
4. Cover and keep in the chiller.

## *Salted Egg & Kaya Filling*

## *Weight (gm)*

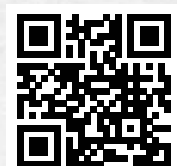
Unsalted Butter ( Softened )	340
Icing sugar	230
General purpose flour	65
Full cream milk	170
Milk powder	170
<b>Mauri Salted Egg Yolk Kularome</b>	<b>13</b>
Salt	14
<b>Mauri Kaya Paste</b>	<b>+/-</b>

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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 g dough.
9. Round and rest the dough for 5 mins.

## *Polo Bun Topping*

Unsalted Butter ( Softened )

Icing sugar

Whole egg

All Purpose flour

Baking Soda

## *Weight (gm)*

190

130

80

285

6.5

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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 20g 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.

## *For Egg Wash*

## *Weight (gm)*

Whole Egg  
Milk

55  
15

1. Take a 50g of dough, flatten it.
  2. Pipe 15g of kaya and place the salted egg filling into the dough and wrap.
  3. Take 18g 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 - 45min.
  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.
- \* *This recipe makes approximately 38pcs of buns*

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