

Carbonara Bun

Mauripan IDY, Sweet Bun Improver



Ingredients:

Group 1	Weight (g)
Bread Flour	1000
Mauripan IDY	15
Sugar	130
Salt	16
Sweet Bun Improver	5
Milk Powder	50
Group 2	
Cold Water	320
Eggs	100
Milk	200
Group 3	
Unsalted Butter	100
Carbonara Filling	
King Oyster	200
Sausage	200
High Ratio Flour	30
Whipping Cream	600
Salt	4
Black Pepper (coarse)	2

Baking Step:

1. Place Group 1 ingredients into the mixer and mix for 1 minute at slow speed.
2. Add in Group 2 ingredients into the mixer and mix for 3 – 5 minutes at high speed or until dough no stick to hand.
3. Add in Group 3 and mix 8 – 10 minutes at high speed or until dough fully develop.
4. Rest dough for 10 minutes and cover the dough to prevent skinning.
5. Divide dough into 50g and further rest for another 10 minutes. Punch the dough into round shape and place into round cup.
6. Proof at 38 C and RH 85% for approximately 70 – 85 minutes or until double in size. Fill the carbonara filling onto and sprinkle some cheddar cheese on top.
7. Bake at 195 °C top 190 °C bottom for about 8 – 12 minutes. Baking condition varies upon oven used and dough weight.

Production Method (Carbonara Filling):

1. Cook king oyster mushrooms and sausages until done, then add whipping cream, high ratio flour, salt, and black pepper, cooking until thickened before cooling.



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