

# Cheesy Onion Potato Bun

Mauri Potato Bun Mix, Mauripan Instant Dry Yeast



## Ingredients:

Group A	Weight (g)
Mauri Potato Bun Mix	1000
Mauripan Instant Dry Yeast	20
Butter/Margarine	80
Group B	
Eggs	80
Cold water	470
Group C	
Fried shallots	100
Spring onions	50

## Production Method:

1. Transfer Group A into mixing bowl and mix at low speed for 1 minutes.
2. Add in Group B and mix for 1 minutes at slow speed 10 minutes high speed or until the dough is fully developed.
3. Add in Group C and mix for 1 minutes 30 seconds at slow speed until combined.
4. Rest the dough for 5 minutes on bench.
5. Divide the dough into 40g dough weight.
6. Round and rest the dough for 10 minutes.
7. Round again and place 7 pieces of dough inside a 6 inches round baking tin.
8. Proof for 70 – 80 minutes. Egg wash, sprinkle some spring onion on top and cover with some cheddar cheese.
9. Bake at 185°C (Top) 195°C (Bottom) for 12 – 15 minutes.
10. Remove from baking tin and cool on wired rack before serving.

(The recipe can make 6 nos 6 inches round baking tin)



Visit us at  
@abmaurimalaysia

**AB | MAURI**  
Passionate About Baking™