

Kimchi Roll

Mauri Sweet Bun Mix, Mauripan Instant Dry Yeast



Ingredients:

Group 1	Weight (g)
Mauri Sweet Bun Mix	1000
Mauripan IDY	17
Group 2	
Cold Water	450
Whole Eggs	80
Group 3	
Unsalted Butter	100
Kimchi Filling	
Kimchi	200
High Ratio Flour	20

Baking Step:

1. Place Group 1 ingredients into the mixer and mix for 1 minute at slow speed.
 2. Add in Group 2 ingredients and mix until dough not stick to hand.
 3. Add in Group 3 ingredients into the mixer and mix for 5 – 6 minutes at high
 4. speed until dough is fully develop.
 5. Rest dough for 10 minutes and cover the dough to prevent skinning.
 6. Divide dough into 50g pieces and further rest for another 10 minutes.
 7. Fill in the filling into the dough and make desired shape.
- Proof at 38 °C and RH 85% for approximately 70 – 90 minutes or until double in size.
 - Bake at 195 °C top 185 °C bottom for about 8 – 10 minutes. Baking condition varies upon oven used and dough weight.

Production Method (Kimchi Filling):

1. Prepare kimchi in a bowl, chop kimchi into small piece and mix with high ratio flour until well combined. Set aside to use.



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