



BUN MIX RECIPES



"Serving Suggestion"

ABOUT THE MIX

Bun mix is ideal for a full range of morning, sweet and savory goods, produced on a no-time dough process. Your dough can be flavoured or filled to suit your requirements.

INSTRUCTIONS

INGREDIENTS	KG
Bun Mix (3205-25)	25.000
Yeast	1.250
Water	10.500
TOTAL	36.750

INGREDIENTS	KG
Bun Mix (3205-25)	3.000
Yeast	0.150
Sultanas	1.260
TOTAL	4.410

If adding liquid bun spice, increase yeast level accordingly.

MIXER INFORMATION

High speed	2-3 minutes dependant on mixer speed	
Spiral	2-3 minutes slow	6-8 minutes fast
Upright	2 minutes slow	8-10 minutes fast

1. Mix to a normal dough consistency.
2. If adding spices or fruit add now and mix on slow speed.
3. Scale as required.
4. Rest for 10 minutes.
5. Divide and mould into desired shapes.
6. Place into tins or on baking trays.
7. Prove for 40-45 minutes.

SCALING & BAKING

Dough temperature:	26°C - 27°C (78.8°F. 80°F.)
Scale to produce:	60 - 70g buns*
Bake:	220°C (430°F.)
Baking time:	12 -15 minutes*

* Dependant on requirement and size

Glaze with sugar syrup "bun wash" or alternative bun glaze.

BUN MIX RECIPES

Bun mix is ideal for a full range of morning, sweet and savory goods, other recipes include, cinnamon plaits, Danish pastries and Chelsea buns.

DANISH PASTRY INSTRUCTIONS

INGREDIENTS	KG
Bun Mix dough (3205-25)	2.000
Pastry fat (or 50/50 with butter) or croissant style butter	0.900
TOTAL	2.900

1. Mix to a normal dough consistency.
2. Roll out to a rectangle, cover two thirds with pastry fat and fold in as for puff pastry.
3. Give 3 half turns with 10 minutes rest between each turn, then rest for 30 minutes before use.
4. Pin out to required thickness 3-4mm.
5. Cut out into variety of shapes with the addition of macaroon paste, tinned apricot halves, pineapples, sultanas, cinnamon, chocolate chips creme patissiere as required into whirls, windmills or cushions etc.
6. Egg glaze.
7. Prove and bake.
8. On removal from the oven, brush with boiled apricot puree.
9. Allow to cool when finished brush or spin with thinned fondant or water glaze as required.

PROVING & BAKING

Prove temperature: 38°C 70% RH

Prove time: 45 - 50 minutes

Bake temperature: 235°C (455°F.)

Baking time: 15-20 minutes*

* Dependant on requirement and size

CHELSEA BUN INSTRUCTIONS

INGREDIENTS	KG
Bun Mix dough (3205-25)	2.000
Currants	0.420
Brown sugar	0.060
Mixed spice	0.008
Vegetable oil or melted butter	0.060
TOTAL	2.548

1. Mix to a normal dough consistency.
2. Roll out dough to cover an area of approximately 40cm x 60cm.
3. Brush dough with melted butter.
4. Sprinkle with sugar and spice mix and add currants.
5. Roll up as for swiss roll.
6. Brush with butter/oil, cut 60 - 70g slices and place onto trays.
7. Prove until buns are touching.
8. Bake.
9. On removal from the oven brush with glaze and sprinkle with granulated sugar.

SCALING & BAKING

Bake: 225°C (437°F.)

Baking time: 15 -20 minutes*

* Dependant on requirement and size