



"Serving Suggestion"

VICTORIA BUN RECIPES

A NOSTALGIC FAVOURITE, FILL WITH FRUIT, JAM AND/OR CREAM AND DECORATE WITH FONDANT

ABOUT THE MIX

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

VICTORIA BUN RING INSTRUCTIONS

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

1. Mix to a normal dough consistency.
2. Scale off into 40g pieces.
3. Mould round as for rolls.
4. Place 7 pieces into greased 6" sponge tin or foil.
5. Egg glaze and dip in nibbed sugar for oven finish, or leave plain.
6. Prove and bake.
7. Bun glaze on removal from the oven.
8. Dip into melted fondant and add a glace cherry to the centre.

PROVING & BAKING

Dough temperature: 26°C - 27°C (78.8°F 80°F)

Scale to produce: 40g buns*

Bake: 220°C (430°F)

Baking Time: 20 -25 minutes*

* Dependant on requirement and size

For something different try adding fruit to the Victoria bun ring dough.

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CREAM BUN INSTRUCTIONS

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

1. Mix to a normal dough consistency.
2. Scale off into 70g pieces.
3. Rest for 10 minutes.
4. Mould round and place onto lined baking sheets.
5. Prove and bake.
6. Once cooled cut at an angle down the bun.
7. Pipe in butter cream and a dot of raspberry jam.
8. Dust in icing sugar.

PROVING & BAKING

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

* Dependant on requirement and size

SWISS BUN INSTRUCTIONS

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

1. Mix to a normal dough consistency.
2. Scale off into 70g pieces.
3. Mould round and rest for 10 minutes.
4. Roll into fingers.
5. Place on lined baking tray.
6. Prove and bake.
7. Bun glaze on removal from the oven.
8. Dip in warm (traditionally) white fondant.

PROVING & BAKING

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

* Dependant on requirement and size

Further enhance your bakes by adding colours and flavours; lemon, strawberry, toffee or chocolate. Or try cutting and pipping in butter cream or fresh cream.