

Buns using SMOKEY ONION and IREKS EXCEL SOFT



Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
SMOKEY ONION	5.000 kg	50 %	11 lb	0 oz
IREKS EXCEL SOFT	0.100 kg	1 %	0 lb	3.5 oz
Fat	0.500 kg	5 %	1 lb	1.5 oz
Fresh yeast	0.400 kg	4 %	0 lb	14 oz
Water, approx.	9.500 kg	95 %	20 lb	15 oz
Total weight	25.500 kg		56 lb	2 oz

Mixing time: 2 minutes slow + 6 – 8 minutes fast (spiral mixer)

Dough temperature: 26° C – 27° C (79° F – 81° F)

Bulk fermentation time: 10 minutes

Scaling weight: 2.500 kg (5 lb 8 oz)/36 pieces

Intermediate proof: none

Instructions for use: Scale the dough after the bulk fermentation time. Divide the dough heads and mold round. Subsequently, stamp the dough pieces as desired and place on greased trays. At almost full proof, load giving slight steam.

Topping: sesame

Final proof: approx. 50 minutes

Baking temperature: 240° C (464° F), giving slight steam

Baking time: approx. 12 minutes