

Variety Buns



Variety Buns Application Recipe (1/2)

Using Mauri Japanese Bread Improver

Ingredients A:

Bread Flour	1000g
Sugar	130g
Salt	16g
Mauripan Instant Dry Yeast	15g
Mauri Japanese Bread Improver	10g

Ingredients B:

Eggs	100g
Milk	310g
Water	260g
Butter	100g

Production method:

1. Transfer **Ingredients A** into the mixing bowl.
2. Mix **ingredients A** with mixer at low speed.
3. Add in **Ingredients B** into the mixing bowl.
4. Mix for 8 minutes (or until the “clean bowl” is observed).
5. Add in the butter.
6. Mix until the dough is well-developed (7-8 minutes).
7. Rest the dough for 10 minutes.
8. Divide the dough into 40g dough.



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Variety Buns



Variety Buns Application Recipe (2/2)

Using Mauri Japanese Bread Improver

Ingredients A:

Bread Flour	1000g
Sugar	130g
Salt	16g
Mauri IDY	15g
Mauri Japanese Bread Improver	10g

Ingredients B:

Eggs	100g
Milk	310g
Water	260g
Butter	100g

Production method:

9. Round and rest the dough for 5 minutes.
10. Mould and place the dough on the baking tray.
11. Proof the dough at 38°C, 85% RH until double its original size.
12. Bake at oven 210 – 220°C (Top); 195 – 205°C (Bottom) for 6 – 8 minutes.
13. Cool the buns at the cooling rack.



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