

Roti Kopi Bun (Coffee Bun)



L 55:42




This recipe is available for:

- Convotherm mini




Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

P R O F I L E

-  Chilled 4°C
-  1 Piece
-  From Scratch

Stage 1
170 °C

-  Convection
-  00:15 | -
-  1

R E C I P E

Ingredients

| | |
|--------|------------------|
| 300 g | Bread Flour |
| 21 g | Sugar |
| 6 g | Salt |
| 12 g | Skim milk powder |
| 3 g | Dry yeast |
| 160 ml | Water |
| 36 g | Eggs |
| 15 g | Butter |
| 200 g | Butter |
| 150 g | Icing Sugar |
| 150 g | Eggs |
| 200 g | Cake flour |
| 1 tbs | Coffee essence |
| 1 tbs | Instant Coffe |

1. Food Preparation

Dough - Scale, collect all ingredients and put into a mixer (except butter) - Knead for 12mins at medium speed and add in butter and finish the kneading untill the butter is completely blended into it - Bulk ferment for 50mins and after that, portion at 50g individual roundels and bench rest for 15mins. - Proof at 25°C for 50mins, Pipe the coffee icing on top of the dough (make sure it is well spread) - Bake at 170°C for 15mins Coffee Icing - Scale and collect all the ingredients and equipment - Cream butter and icing sugar and slowly add in the eggs - Fold in cake flour to the mixture untill it is well folded in - Scoope into a piping bag and it is ready to use

2. Cooking Instruction

Preheat the combi oven to 200°C

3. Food Serving Instruction

11 pcs