

Roti Kopi Bun (Coffee Bun)



09:34

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

PROFILE

- Chilled 4°C
- 1 Piece
- From Scratch

Stage 1
170 °C

- Convection
- 00:15 | -
- 1

RECIPE

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