

Roti Kopi Bun (Coffee Bun)





This recipe is available for:

 Convotherm 4 Convotherm maxx pro

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

Chilled 4°C 1 Piece From Scratch
∭ Convection ⊕;/≇ 00:15 - - ♣ 1

170 °C

Stage 1

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

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service