

Fancy Finger Buns



Creamax

Baco



**CREAMAX CREAMING
SHORTENING**



**BACO BREAD AND
BUN COMPOUND**

Ingredients

1600g	Bakers Flour
800g	Water
96g	Yeast
16g	Salt
128g	Sugar
16g	Bread Improver
128g	Baco Compound

Directions

In a dough mixer combine flour, salt, sugar, and improver. Mix so ingredients are incorporated. Add in yeast, followed by water gradually streaming in. Your water should not be too warm or too cold; a temperature of 17 degrees as a standard indicator. Once the dough has begun to form, chop in Baco. The dough will begin to form in a ball. Continue to develop until a sheen is formed on the surface, and the dough has an elasticity to it (you can check its strength by taking a small bit of dough and stretching it slowly to create a window also known as the gluten matrix). You are aiming for a final dough temperature of 28 degrees.

Place it in recovery for 30 minutes, portion and shape into 60g balls. Rest for another 20 minutes, and take each one and shape into a log, this log needs to be curved, so that the ends are semi-pointy and the middle is plump and large. Proving the buns can be tricky, as every mix will be slightly different. Look for an increase in double its volume, so make sure you give them lots of space on a greased tray. When they bounce back slightly after being touched, you're ready to go. Roughly 40mins. Bake at 170 degrees, for 15mins and then check, looking for a golden colour. Once out of the oven, brush the surfaces with a simple syrup 1:1, so they are glossy and shiny for your shopfront.

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CREAMAX CREAMING SHORTENING

Creamax cream shortening has a perfectly balanced melting curve for superior mouthfeel and texture and gives excellent volume and keeping qualities. This product is unflavoured so you can add your own vanilla, Devonshire Cream or butter flavour.

Ingredients

170g	Creamax Shortening
900g	Icing Sugar
30g	Skim Milk Powder
100g	Water
25g	Vanilla Essence

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BACO BREAD AND BUN COMPOUND

Baco bakery compound is formulated specifically for the manufacture of bread, sweet and savoury buns. Softens crumb and improves volume for a larger yield while extending shelf life of baked goods. Also can be used in low fat, pie bottoms and quiche bases.

Directions

Cream together Creamax, icing sugar and milk powder. Once fully whipped emulsify water and vanilla essence. This recipe is instantly ready, so place in a piping bag and get decorating.