

Special days
need something
special



October 16 World Bread Day

Soft Bun Knod

Ingredients

| Soft bun | |
|----------------------|--------------|
| Flour | 1000 g |
| Water | 450 g |
| Yeast | 50 g |
| Salt | 18 g |
| Sugar | 130 g |
| Soft'r Alpaga | 15 g |
| Aristo Pan | 100 g |
| Eggs | 100 g |

| | |
|--------------------------|--|
| Mixing Spiral | 3' 1 st speed and 4' 2 nd speed then add the fat and again 3' 1 st speed and 4' 2 nd speed |
| Dough Temperature | 26°C |
| Scale | 1800 g |
| Intermediate proof | 10 |
| Make Up | Divide on divider rounder and make knot shape |
| Final Fermentation | 60' 35°C and 90% RH |
| Decoration before baking | Spray with Sunset Glaze and put seeds on top |
| Oven temperature °C | 240°C |
| Baking Time | 8' |

