

CHELSEA AND COPENHAGEN BUNS

A popular customer favourite – these cinnamon and custard filled sweet dough buns already prepared for you to defrost, prove, bake and finish.

Chelsea bun: Frozen, unbaked round wheel of yellow dough with raisins, cinnamon and custard filling.



Copenhagen bun: Frozen, unbaked knotted yellow dough with raisins, cinnamon and custard filling.

PRODUCT	PROD CODE	BARCODE	PACK SIZE
Chelsea bun	300503100	600966913 0299	100 g x 80
Copenhagen bun	300403130	600966913 0282	100 g x 80

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CHELSEA AND COPENHAGEN BUNS

Handling and baking instructions

COPENHAGEN BUNS



1. Remove frozen product from box and place onto a greased or silicon paper lined solid baking pan.



2. Cover with plastic or trolley cover and defrost until soft (core temperature (14-16°C)).

3. Prove 50-60 minutes at 40°C and 80% humidity.



4. After ¾ proving, pipe custard rosette (35 g) in middle of Copenhagen bun using a 13 mm star piping tube. (See Rapido Custard leaflet for preparation instructions)

5. Pre-heat oven to ±200°C.

6. Bake for 12-15 minutes at 180° to 200°C with open damper.

7. Allow to cool before decorating.

CHELSEA BUNS



1. Remove frozen product from box and place onto a greased or silicon paper lined solid baking pan.



2. Cover with plastic or trolley cover and defrost until soft (core temperature (14-16°C)).



3. When defrosted take the end of Chelsea bun and tuck underneath the bun.

4. Prove 50-60 minutes at 40°C and 80% humidity.

5. Pre-heat oven to ±200°C.

6. Bake for 12-15 minutes at 180° to 200°C with open damper.

7. Allow to cool before decorating.

SUGGESTED DECORATION



8. Brush Copenhagen and Chelsea buns with boiled apricot jam (3 g per bun).



9. Spin with Zeelandia Dip (2 g per bun). (See Zeelandia Dip leaflet for preparation instructions)

TROUBLE SHOOTING

1. Do not bake from frozen.

2. Ensure that core temperature of defrosted bun is between 14-16°C before proving and prover is 40°C and 80% humidity to ensure good volume of product is achieved.

3. This product must be proved and baked after it is defrosted. If it is defrosted and refrozen it will deteriorate the quality of the baked product.

4. This product should be defrosted at ambient or in a refrigerator covered with a plastic sheet or trolley cover.



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