

# CRISPY WHITE BUN

*Goosebumps is re-launching the Crispy white bun to ensure that we offer the full range of Crispy roll products for the “Frozen dough concept”.*



*This versatile crispy bun can be baked plain, dipped in seeds or cheese or dusted in flour to add variety of texture, colours and flavours to your bakery counters.*

PRODUCT	PROD CODE	BARCODE	PACK SIZE
Crispy white bun	100101065	600966913 0107	70 g x 150



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# CRISPY WHITE BUN

## Preparation and baking instructions



1. Remove product from box and place onto greased perforated pan.



2. Cover with plastic or plastic trolley cover and defrost until soft.



3. **Optional:** When roll becomes wet during defrosting, dip into seeds and then place onto baking pan.



4. Prove for  $\pm 50-60$  min at  $40^{\circ}\text{C}$  and 80% humidity

### BAKING

5. Pre-heat oven to  $\pm 240^{\circ}\text{C}$  prior to baking crispy white bun.
6. Reduce temperature to  $\pm 220^{\circ}\text{C}$  and bake for  $\pm 18 - 20$  minutes, 10 - 15 seconds steam closed damper.
7. Open damper last 5 minutes.
8. Allow to cool before merchandising.



### Optional toppings for 24 buns

Poppy seed / sesame seed / mixed seeds: 2 g per bun - 48 g

Flour: 1 g per bun - 24 g

Grated cheese: 8 g per bun - 192 g

### Suggested post proving finishing for cheese and flour topping



After proving use a sharp knife to make a single cut across center of bun and fill with grated cheese (8 g).



After proving use a sieve to dust roll with flour (1 g).