

## Brioche Hamburger Bun

### PRODUCT BOX



New Brioche Hamburger Buns

### PANNING



Remove the product from the box and place on a greased indented hamburger bun pan.

*Cover with plastic sheet or plastic trolley cover. Plastic sheet prevents rolls from skinning.*

### DEFROST



Defrost at ambient until soft or overnight in the fridge covered with a plastic trolley cover. In the morning remove from the fridge and make sure product is at room temperature before you put into the prover.

**NEW PRODUCT**

### PROVE



Once rolls are soft, place in the prover at 40°C and 80% humidity for 50-60 minutes. Proving time may be adjusted to reach desired volume. *While product is proving, preheat your oven to 210°C prior to baking.*

### PREHEAT



Make sure your oven is preheated to 210°C prior to baking.

### BAKE



Bake at 210°C for 8-10 minutes open damper.

### FINISHED PRODUCT



Finished product ready to be served.

### Trouble Shooting

1. Do not bake from frozen.
2. Do not defrost in the prover.
3. Make sure the oven is at the right temperature before baking.
4. Ensure product is soft before proving, for the best results.

- Best in class and phenomenal taste.
- Complete frozen buns.
- Baking made easy.
- Reduced processing time.
- Quality, cost & portion control.
- No need for any mixing.
- Shorter baking time to fill shelves faster.



SCAN TO WATCH PRODUCT IDEAS



PRODUCT  
Brioche Hamburger Bun

PROD CODE  
1811

BARCODE  
600970014 9952

QUANTITY  
100 units x 70g

Goosebumps baking instructions is a guideline to prepare the product.

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