

Chelsea Buns

PRODUCT BOX



Remove the frozen Chelsea bun from the box and place on a perforated pan, leave product to defrost until soft, covered with a trolley cover, or leave to defrost overnight.

PROVE



After defrosting, prove the Chelsea bun for 50-60 minutes with a temperature of 40°C and 80% humidity.

REST



After proving allow product to rest for about 3 minutes before baking.

BAKE



Bake the Chelsea buns at 180°C for 10-12 minutes with a closed damper.

GLAZE



After baking, allow product to cool for a few minutes, and glaze the Chelsea bun and decorate with Zeelandia dip white.

NEW
PRODUCT

- 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

PROD CODE

BARCODE

QUANTITY

Goosebumps baking instructions is a guideline to prepare the product.

PROUDLY PART OF
MAGIC
BRANDS